



Pure Gluten Free specialises in gluten-free and other allergen-free food products. Our expertise lies in the blending and packing of specialist

flours and ingredients which are essential to successful gluten-free baking.

We supply to both individual and commercial customers and we continuously research and test new ingredients and blends which we believe will be of interest and use to those customers. Working in partnership with many other food producers, Pure Gluten Free help them achieve the results they want and many of our recipes are inspired by customer requests.

Happy baking!

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OCTOBER NEWSLETTER

31st Oct 2020

Lets first start by saying, all of us here at Pure hope you have had a safe 2020. This year has been strenuous to say the very least!

While the country was under strict lockdown rules us here at Pure were very busy creating new products (more of that later) and keeping your store cupboards stocked with our amazing ingredients!

Whether you are a new customer or you have been ordering of us for a while, you have no idea how much we appreciate you all!

It's been a tough year and no one knows what the future holds at present so the fact that you are ordering off a small family business means so much.



NEW PRODUCTS LAUNCHING SOON!!

As mentioned earlier we have been working hard in our product development during lockdown and are relaunching our cake mixes! That's right, our sponge, carrot and brownie mixes have had a makeover and they are ready to delight your tastebuds in Autumn 2020!! Our Sponge Mix was actually released in September so if you've ordered any Sponge mix recently, I'm certain it is our new specialized blend that you've received. Carrot cake and Chocolate Brownie mixes will follow very soon so keep your eyes peeled on our Twitter!

We felt that even though our mixes were fabulous, we could make them even better! So instead of using a flour blend as the base that isn't ours why don't we do what we are good at and use our own!! We've also managed to keep the amazing prices the same too! BONUS!! Better tasting flours at the same great price?! Is it Christmas already?!?

Let us know what you think of our flours on our Twitter page, we love to hear from our customers.

HALLOWEEN

Ok, so 2020 is a letdown but let's not make it even more dreadful by not celebrating our favourite times of year!! If you can't go out trick or treating this year why not make your own ghoulish treasure hunt (Think easter egg hunt!). Get the kids dressed up in their witches and zombie costumes and send them on a haunting jaunt around the house and garden. Have a dipping for apples bucket set up in the back garden and make your own toffee apples!! (recipe below). Oh, I'm getting excited just thinking about all the fun we could have.

Halloween Toffee Apples Recipe

- 2 1/3 cups golden caster sugar (or very fine granulated sugar)
- 1/2 cup warm water
- 2 tablespoons liquid glucose
- 1 teaspoon white vinegar
- 8 apples (small, red)
- Boiling water
- 1/2 teaspoon red food colouring

Method:

1. Place the sugar, warm water, glucose, and vinegar in a large saucepan. Gently heat, while stirring, to dissolve the sugar, but make sure not to bring to a boil at this stage.
2. Once all the sugar has dissolved, raise the heat and bring the toffee to a rolling boil. Using a candy thermometer, boil to 270 F/140 C. This can take 10 to 20 minutes. If you do not have a candy thermometer, take a cup of cold water and once the toffee has started to thicken, drop a little of the toffee into the cold water. The toffee should solidify as it hits the water, and when you remove it from the water, the toffee threads should still be slightly flexible, not brittle. If the toffee is soft, continue to cook.
3. While the toffee is boiling, place the apples in a large bowl and cover with boiling water. Leave for a few minutes, then remove from the water and rub the apples with a tea towel and dry thoroughly. (The hot water and the rubbing will remove any waxy surface from the apple.) Once dried, remove the apple stems and push a chopstick or lollipop stick into the hole.
4. Line a baking sheet with parchment paper

Once the toffee is ready, remove from the heat and leave to stand for 5 minutes to let the bubbles subside. (It is important to wait until all the bubbling calms down to create a smooth surface on the apples.) Once the bubbles have stopped, add the food coloring and stir gently

5. Working quickly, tilt the pan slightly and dip the apples into the toffee; twirl around to completely coat the apple. Lift the apple from the pan and allow any excess toffee to drain away. Stand the toffee apple onto the lined baking sheet and leave to set around 20 minutes, or longer if possible
6. If the toffee starts to thicken and harden as you are coating the apples, place the pot back on the heat and warm through, but do not boil. If you are not eating the toffee apples right away, wrap in cellophane

Recipe from www.thepriceeats.com

COMING SOON.....

We love hearing customer feedback so now it's your turn to tell us what you want! Drop us a message on FB, Twitter, Insta or our website and tell us what you'd love for us to start selling on our online shop! We are putting it down to you wonderful customers.

CHANGE IN PACK SIZES ON OUR GF VEG SUET

This time of year, hands down our best seller is GF Vegetable Suet!! So, we've decided to make extra size packs available to you this festive period. They will be being added onto our website over the coming week.

SHHHH SANTAS COMING

Keep your eyes peeled for our Christmas newsletter which will be full of jam-packed info!! There's also be a chance to enter our big Christmas giveaway! All will be announced on our Twitter page very soon.

Happy Baking!

Sue, Alan and Keeley xXx



SNEEK PEEK

Coming soon:

