

## Meat Free Cranberry Stuffing

Perfect for the festive season, this traditional stuffing mix with a burst of cranberries

### Method

Ingredients	%	Example Batch (g)
1 CRANBERRY STUFFING MIX 1KG PACK, SJ# SE61890	50.0%	5,000
2 WATER	50.0%	5,000
	<b>100%</b>	<b>10,000</b>

- 1 Combine the ingredients and mix well
- 2 Form into balls, pack in a tray, or use directly in a product

### Cooking Suggestion

Pre-heat oven to 220°C, fan oven to 200°C, Gas mark 7  
Place the stuffing into either an ovenproof dish or if formed into stuffing balls on a greased baking sheet.  
Bake for 25-30 minutes until piping hot.

### Serving Suggestion

Image: Meat Free Cranberry Stuffing

Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at [www.scobiesdirect.com](http://www.scobiesdirect.com)

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