

CAKE, SPONGE & MUFFIN

CLASSIC VARIETY LOAF & CAKE MIX

A versatile mix ideal for loaf-style cakes that allows for a high percentage of inclusions such as banana pulp, pear, raspberries and nuts to create moist and dense textured cakes. Ideal to create a wholesome loaf or cake.

BASIC RECIPE

INGREDIENTS

Classic Variety Loaf & Cake Mix

Egg

Oil

Banana Pulp

WEIGHT (KG OR L)

1.000kg

0.380kg

0.200kg

1.000kg

METHOD

STEP 1

Combine all ingredients in a bowl.

STEP 2

Using a paddle attachment, blend on slow speed for 1 minute. Scrape bowl.

STEP 3

Blend on slow speed for a further 4 minutes.

STEP 4

Deposit into a paper lined loaf tin.

STEP 5

Bake at 180°C until baked through.

STEP 6

Transfer to wire rack to cool.

STEP 7

Decorate with a dusting of icing sugar and sliced banana.

FINISHED PRODUCT SHELF LIFE

Best eaten fresh on day made. Store at ambient temperature.