

## 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	WEIGHT (KG OR L)
Classic Variety Loaf & Cake Mix	1.000kg
Egg	0.380kg
Oil	0.200kg
Banana Pulp	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.