



CAKE, SPONGE & MUFFIN, SWEET GOODS

BANANA BREAD

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.

INGREDIENTS



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WEIGHT (KG OR L)

CAKE

Classic Variety Loaf & Cake Mix 15kg

1.000kg

Egg

0.380kg

Oil

0.200kg

Banana Pulp

1.000kg

TOPPING

Icing sugar for dusting

to taste

Banana Sliced

to taste

METHOD

BANANA BREAD

STEP 1

Combine all ingredients in a bowl.

STEP 2

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

STEP 3

Blend on slow speed for a further 4 minutes.

STEP 4



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This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.



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.

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

Product Name: Classic Variety Loaf & Cake Mix, Product Code: 61081