

CAKE, SPONGE & MUFFIN, SWEET GOODS

CHIA SEED & NUT LOAF WITH APRICOT

With so many combinations possible when baking fruit and nut loaves, we want to share one of our favourites (for baking and consuming!). Made using MAURI Variety Loaf Mix, the Chia Seed & Nut Loaf with Apricot is a rustic and wholesome breakfast or snack option that is packed with flavour. Give the recipe a try!

INGREDIENTS

INGREDIENTS	WEIGHT
LOAF	
MAURI Variety Loaf Mix	1.200kg
Eggs	0.450kg
Vegetable Oil	0.240kg
Apricot Halves (tinned)	0.550kg
Chia Seed	0.100kg
Mixed Nuts	0.130kg

METHOD

LOAF

STEP 1

Place all ingredients in a bowl. Using a beater, mix on low speed for 1 minute. Scrape down.

STEP 2

Mix for a further 4 minutes on low speed.

STEP 3

Deposit 1.2kg of batter into a greased 700g bread pan lined with baking paper (Approximately 22cm length x 9cm width x 10cm height tin size).

STEP 4

Sprinkle over batter in tin before baking: 20g chia seeds and 20g mixed nuts.

STEP 5

Bake at 180°C for approximately 90 minutes or until baked.

ASSEMBLY

STEP 1

Once loaf is baked, remove from the pan and allow to cool.

STEP 2

Decorate with mixed nuts and dried apricot and finish with a brush of apricot glaze to garnish.

Yield: 2 loaves

These instructions may vary depending on manufacturer's premises and equipment used.