



CRUNCHY GRANOLA & CARAMELISED APPLE LOAF

With so many combinations possible when baking fruit and nut loaves, here is another one of our favourites (whether baking or consuming!). Made using Mauri Classic Variety Loaf & Cake Mix, the Crunchy Granola & Caramelised Apple Loaf is moist and flavourful, thanks to the inclusion of apple chunks, granola, and cinnamon. This loaf is a winner for sure, give the recipe a try!

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
LOAF	
Classic Variety Loaf & Cake Mix 15kg	1.000kg
Egg	0.375kg
Oil	0.200kg
Diced Apple (tinned)	0.500kg
Granola Mix	0.120kg
Cinnamon	0.012kg
TOPPING	
Granola Mix	0.040kg
Icing Sugar for dusting	to taste

PRODUCTS

61081 Classic Variety Loaf & Cake Mix 15kg

Yield: 2 Loaves



METHOD

LOAF

1. Combine all ingredients in a bowl.
2. Using a paddle attachment, blend on slow speed for 1 minute. Scrape bowl.
3. Blend on slow speed for a further 4 minutes.
4. Deposit into a paper lined loaf tin.
5. Sprinkle top with granola mix.
6. Bake at 180°C until baked through.
7. Transfer to wire rack to cool.
8. Decorate as desired.