



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

INGREDIENTS	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

PRODUCTS

61081 Classic Variety Loaf & Cake Mix 15kg

METHOD

BANANA BREAD

1. Combine all ingredients in a bowl.



2. Using a paddle, 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. Bake at 180°C until baked through.
6. Transfer to wire rack to cool.
7. Decorate with a dusting of icing sugar and sliced banana.