



Spelt Banana Bread

In homage to the nations most beloved cake and treat your customers to our Spelt Banana Bread recipe!

INGREDIENTS

INGREDIENTS	WEIGHT
GROUP 1	
Brown Sugar	0.250kg
Mauri White Spelt Flour	0.460kg
Baking Powder	0.010kg
Salt	0.010kg
Ripe Banana	0400kg
Walnut Pieces	0.100kg
GROUP 2	
Buttermilk	0.300kg
Canola Oil	0.100kgs
Bicarbonate Soda	0.010kg
Fresh Eggs	0.100kg

PRODUCTS

82761 Spelt White Flour 12.5kg



METHOD

1. Using a beater attachment, bring Group 1 ingredients to a paste on second speed.
2. Add Group 2 on first speed and continue mixing until a smooth batter is achieved.
3. Scale batter into greased cake foils at 440g.
4. Bake at 170-180°C for 40-45 minutes or until baked through.
5. Allow banana bread to cool in foils to room temperature before removing.