

BANANA ALMOND CAKE

OVERVIEW

15-038

INGREDIENTS

Group Cake

Ingredient	KG	%
BAKELS MUFFIN MIX	0.500	100.00
Eggs	0.175	35.00
Water	0.112	22.40
Corn Oil	0.070	14.00
Butter (softened)	0.070	14.00
Bananas Lacatan variety (mashed)	0.200	40.00
Nutmeg	0.001	0.10
Almonds (chopped)	0.100	20.00
Total Weight: 1.228		

Yield: 1 x 8" round cake

METHOD

How to do it:

1. Place water, eggs and Bakels Muffin Mix in a mixing bowl.
2. Blend using a paddle on low speed for 1 minute.
3. Scrape down and mix on medium speed for 4 minutes.
4. Slowly add corn oil, softened butter and mashed bananas and mix again on low speed for 2 minutes.
5. Add chopped almonds and mix through.
6. Pour batter in a greased and lined 8" round pan.
7. Bake at 180°C until done.

To caramelize onions, slice the onion into thin strips. Fry in a pan with a little bit of oil until caramelized.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake