



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake

BANANA AND OATMEAL BREAD

OVERVIEW

19-157

INGREDIENTS

Group Banana Loaf

Ingredient	KG	%
BAKELS MUFFIN MIX	0.400	100.00
BAKELS CEREAL AND HONEY BREAD CONCENTRATE	0.100	25.00
Fresh Milk	0.160	40.00
Eggs	0.200	50.00
Vegetable Oil	0.150	37.50
Bananas	0.200	50.00
Plain Yoghurt	0.050	12.50
Molasses	0.020	5.00
Cinnamon powder	0.006	1.50
Dark Chocolate Buttons	0.100	25.00

Total Weight: 1.386

Group Toppings

Ingredient	KG	%
Rolled Oats	0.050	-
Dark Chocolate Chips	0.100	-
Total Weight: 0.150		

Yield: 3 cake loaves

METHOD

1. Mash bananas using wire whisk attachment. Add in fresh milk, eggs, sour cream and molasses. Blend until well mixed.
2. Add in the dry ingredients using paddle attachment (Bakels Muffin Mix, Cereal and Honey Concentrate and cinnamon powder). Mix for 5 mins or until well incorporated.
3. Gradually pour in the vegetable oil and mix for another 1 minute on medium speed.
4. Fold in the Bakels Dark Chocolate Buttons.
5. Deposit batter in 3 loaf pans, greased and lined with wax paper.
6. Top with rolled oats and chocolate chips as desired.
7. Bake at 180°C for 50-60 minutes or when toothpick comes out clean.