

# **BANANA CAKE**

## **OVERVIEW**

06-008

### **INGREDIENTS**

#### Group 1

Ingredient	KG	%
Water	0.250	25.00
Eggs	0.200	20.00
Baking soda	0.005	0.50
BAKELS MUFFIN MIX	1.000	100.00
Cavendish Banana (overripe and mashed)	0.400	40.00

Total Weight: 1.855

Yield: 3 cakes

### **METHOD**

How to do it:

- 1. Place water, eggs, baking soda and Bakels Muffin Mix in a mixing bowl.
- 2. Blend using cake paddle for approximately 1 minute at low speed. Scrape down.
- 3. Beat at second speed for 6 minutes.
- 4. Add mashed bananas and mix at low speed for 30 seconds.
- 5. Pour batter in paper-lined loaf pans with size 9" x 3.5" x 3". Suggested batter weight is 620g or until pan is 2/3 full.
- 6. Bake at 175°C for 45 minutes or until toothpick inserted at cake's center comes out clean.
- 7. Cool completely before slicing and individually wrapping each slice.



Room Temperature



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake