

BANANA MARBLE CAKE

OVERVIEW

14-035

INGREDIENTS

Group Marble Cake

Ingredient	KG	%
BAKELS MUFFIN MIX	0.250	50.00
Fino Chocolate Cake Mix	0.250	50.00
Eggs	0.175	35.00
Water	0.113	22.50
Oil	0.140	28.00
Banana Lacatan variety	0.200	40.00
FINO DARK CHOCOLATE BUTTONS (chopped)	0.050	10.00
Total Weight: 1.178		

Yield: 2 x 580g

METHOD

How to do it:

1. Place Bakels Muffin Mix and ½ of water and eggs in a mixing bowl.
2. Blend using a paddle on low speed for 1 minute. Scrape down.
3. Mix on medium speed for 6 minutes. Gradually add ½ of oil.
4. Manually add mashed bananas. Set aside.
5. Place Fino Chocolate Cake Mix and the remaining half of water and eggs in a mixing bowl.
6. Blend using a paddle on low speed for 1 minute. Scrape down.
7. Mix on medium speed for 6 minutes. Gradually add ½ of oil.
8. Manually add Fino Dark Chocolate Buttons.
9. Mix the chocolate batter and muffin batter to create a marbled effect,
10. Pour 580-g batter in a rectangular loaf pan.
11. Bake at 175°C until done.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Batter, Cakes