

# BANANA WALNUT CAKE

## OVERVIEW

07-064

## INGREDIENTS

### Group Batter

Ingredient	KG	%
BAKELS MUFFIN MIX	0.420	100.00
Evaporated Milk	0.126	30.00
Vinegar	0.008	2.00
Eggs	0.084	20.00
Baking soda	0.003	0.67
Banana (mashed)	0.168	40.00
Molasses	0.004	-
<b>Total Weight:</b> 0.813		

### Group Filling and Topping

Ingredient	KG	%
FINO DARK CHOCOLATE CHIPS	0.090	-
Brown Sugar	0.020	-
Walnuts	0.045	-
Nutmeg	0.001	-
Cinnamon	0.002	-
<b>Total Weight:</b> 0.158		

**Yield:** 1 loaf pan (9" x 5" x 3")

## METHOD

How to do it:

Cake Batter:

1. Place evaporated milk and vinegar together and set aside.
2. Mix all the dry ingredients together.
3. In a mixing bowl, deposit all the wet ingredients and mix on low speed for 30 seconds.
4. Add the dry ingredients and mix for 5-10 minutes.
5. Add the mashed bananas and mix for 30 seconds.

Filling and Topping:

1. Chop Fino Chocolate Buttons.
2. Mix all ingredients and divide into two.
3. Set aside.

Assembly:

1. Deposit half of the cake batter in a greased and lined loaf pan.
2. Place half of the chocolate and walnut mixture.
3. Deposit the remaining cake batter on top.
4. Make an opening by dipping a flat thin surface on the cake batter with oil.
5. Deposit the remaining half of the chocolate and walnut mixture on top.
6. Bake for 1 hour at 180°C.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Batter, Cakes



## OCCASION

Christmas



## FINISHED PRODUCT

Cake, Muffin

7. Cool inside the loaf pan until set.
8. Powder with powdered sugar or a sugar glaze if desired.