BAKELS
BAKERY INGREDIENTS SINCE 1904

www.bakelsph.com

BANANA WHEATEN LOAF

OVERVIEW

06-011

INGREDIENTS

Group Loaf

Ingredient	KG	%
Bread Flour	0.880	88.00
FINO MEAL BASE	0.120	12.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.012	1.20
BAKELS LECITEX	0.008	0.80
Milk Powder	0.030	3.00
Brown Sugar	0.010	10.00
Salt	0.015	1.50
Water	0.200	20.00
Honey	0.060	6.00
Whole Eggs	0.100	10.00
BAKELS SHORTENING	0.030	3.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.030	3.00
Banana (cubed)	0.500	50.00
	Total Weight: 1.995	

Group Filling

Ingredient	KG	%
Banana (cubed)	0.300	100.00
Brown Sugar	0.090	30.00
Bread Flour	0.060	20.00
Cinnamon powder	0.003	1.00
	Total Weight: 0.453	

METHOD

How to do it:

1. Combine dry ingredients in spiral mixer. Mix for 30 seconds.
2. Dissolve sugar, salt, honey and whole eggs in water. Mix liquid ingredients and banana with the dry ingredients at low speed for 2 minutes.
3. Add Bakels Shortening and Butta Butteroil Substitute and mix on high speed until dough is almost developed.
4. Scale to desired dough weight, sheet and spread filling on dough. Mold into loaf shape.
5. Proof for approximately 1 hour.
6. Bake at 180°C for 20-25 minutes.

Filling:
1. Combine diced banana, brown sugar, bread flour and cinnamon powder.
2. Mix until spreadable consistency is achieved.

DISPLAY CONDITIONS

Room Temperature

CATEGORY

Breads, Sweet