



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet

FIT FOR LIFE BANANA LOAF

OVERVIEW

06-055

INGREDIENTS

Group 1

| Ingredient | KG | % |
|----------------------|--------------|--------|
| All Purpose Flour | 0.210 | 100.00 |
| Baking soda | 0.005 | 2.40 |
| Salt | 0.003 | 1.40 |
| BAKELS BAKING POWDER | 0.001 | 0.50 |
| Total Weight: | 0.219 | |

Group 2

| Ingredient | KG | % |
|----------------------------------|-------|--------|
| White Sugar | 0.135 | 0.64 |
| BAKELS MARGARINE SPECIAL | 0.055 | 0.26 |
| BAKELS BALEC LACTO ALBUMEN | 0.010 | 4.76 |
| Water | 0.050 | 23.81 |
| Water | 0.060 | 29.00 |
| Bananas Lacatan variety (mashed) | 0.225 | 107.00 |
| BRITE VANILLA EXTRA STRENGTH | 0.002 | 1.00 |
| BAKELS OVALETT | 0.017 | 8.00 |

Total Weight: 0.554

Yield: 1 loaf pan (9 x 5 x 3-inch)

METHOD

How to do it:

1. In a medium bowl, beat white sugar and Bakels Margarine Special until smooth and creamy. Beat in *Balec solution, water (2) and bananas with the sugar-butter mixture until it is well blended.
2. Mix Group 1 with Group 2 just until the mixture is moistened. Be sure to scrape the sides of the bowl to blend all ingredients.
3. Pour batter into a greased loaf pan. Bake at 180°C for about 60 minutes. Bread is done when the top is firm to the touch and golden brown in color.
4. Remove from pan immediately after baking then cool.

*Balec Solution: Dissolve Balec in water (1).