



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Gluten Free

GLUTEN FREE BANANA BREAD

OVERVIEW

19-098

INGREDIENTS

Group Batter

Ingredient	KG	%
BAKELS GLUTEN FREE HEALTH BAKING MIX	0.190	100.00
BAKELS DAIRY BLEND	0.060	31.58
Sugar	0.075	39.47
Whole Eggs	0.150	78.95
Banana (mashed)	0.200	105.26
Water	0.060	31.58
Baking soda	0.005	2.63
Liquid milk (hot)	0.030	15.79

Total Weight: 0.770

Yield: 2 pieces x 350 grams

METHOD

How to do it:

Batter:

1. Cream the Bakels Dairy Blend & sugar until light & fluffy.
2. Beat in eggs 1 at a time beating well after each addition.
3. Stir in banana and water and mix thoroughly.
4. Stir in Baking Soda into the hot milk and add to the creamed mixture.
5. Add the Bakels Gluten Free Health Baking Mix and stir together well.
6. Pipe mixture into well-greased and lined mini loaf tin.
7. Bake at 180°C for 30-35 minutes or until done.