



Cakes and Muffins - Apple, Banana, Lemon & Apricots  
Cakes

**Recipe No:**  
**R302 - R302g**

## **BANANA CAKE**

USING FINO SPONGE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Eggs	0.575	13%
	Water	0.500	11.3%
	Butter or MORAH CAKE	0.400	9.1%
	OVALETT SPECIAL or WHIPPET PASTE	0.075	1.7%
	APITO BANANA PASTE	0.050	1.1%
	Bicarbonate of Soda	0.010	0.2%
	FINO SPONGE MIX	2.000	45.4%
2	COLSET	0.200	4.5%
3	Bananas (mashed)	0.600	13.6%

---

<b>Total Weight</b>	<b>4.410</b>
---------------------	--------------

**Method:**

1. Soften the Butter or MORAH CAKE MARGARINE but do not melt.
2. Add remaining Group 1 ingredients to mixing bowl.
3. Beat on top speed for 5 minutes.
4. Add Group 2 and mix through on low speed.
5. Add Group 3 and clear.
6. Oven temperature 175°C.

**Notes:**

Bananas must be ripe.

Recipe percentages are on total batter / mix weight (100%)