



Gluten Free - Cakes & Muffins

Recipe No:

R782 - R782a

GLUTEN FREE BANANA BREAD

USING GLUTEN FREE BANANA BREAD

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	GLUTEN FREE BANANA BREAD MIX	1.000	56.4%
	Water	0.330	18.8%
	Vegetable Oil	0.080	4.5%
	Bananas (mashed)	0.360	20.3%

Total Weight	1.770
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- Method:**
1. Put all ingredients in a mixing bowl.
 2. Using a beater, blend all ingredients on slow speed for 1 minute.
 3. Scrape down.
 4. Mix for a further 1 minute until smooth.
 5. Do not overmix.
 6. Rest for 5 minutes before depositing.
 7. Deposit into greased loaf tins, scaling weight 800 grams.
 8. Baking temperature 175 C.
 9. Bake for approximate 60 minutes.

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

Yield: 2 Banana Breads