



## Loaf Cakes - Banana Bread

**Recipe No:**  
**R323 - R323a**

### **4 SEEDED BANANA BREAD**

USING SEEDED BANANA BREAD

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	BAKELS 4 SEEDED BANANA BREAD MIX	2.600	56.5%
	Water	0.640	13.9%
	Vegetable Oil	0.200	4.4%
	Banana	0.760	16.5%
	Golden Syrup	0.400	8.7%

---

<b>Total Weight</b>	<b>4.600</b>
---------------------	--------------

- Method:**
1. Preheat oven to 170 - 180°C.
  2. In a large mixing bowl combine all ingredients.
  3. Blend on slow speed for 1 minute.
  4. Scrape down sides.
  5. Mix for a further minute, until smooth.
  6. Rest for 5 minutes before depositing into a greased loaf tin.
  7. Bake banana bread for 50 minutes or until a skewer comes out clean.

**Notes:**

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

Bananas must be ripe.

If bananas are too firm, beat in a machine for 1 minute, prior to mixing.

Fill the baking tins to approximately half way.

Baking times may vary slightly depending on the moisture and sugar content of banana.

**Yield:** Approximately 4 loaves at 1.15kg drop weight.