



Global Expertise, Local Knowledge.
We know baking!

Banana & Walnut Bread

Using Cereform Variety Loaf Mix

Ingredients

Variety Loaf Mix	1.000kg
Egg	0.380ml
Oil	0.200ml
Banana Pulp	1.000kg
Walnuts, chopped	0.100kg

Method

1. Place all ingredients in a bowl. Using a beater, mix on low speed for 1 minute.
2. Scrape down. Mix for a further 4 minutes on low speed.
3. Deposit 2kg batter into a greased 700g loaf pan.
4. Bake at 180°C for approximately 90 minutes or until baked.
5. If desired, lightly glaze the top of the loaf with melted apricot jam.



ORDER CODE: 61081 Variety Loaf Mix

This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability (including in relation to allergens and product claims) of the finished product. Baking times and temperatures may vary.

AB | MAURI

15 Grand Avenue, Camellia, NSW 2142
P: 1800 78 55 30 (toll free)
www.abmauri.com.au