



Global Expertise, Local Knowledge.  
**We know baking!**

## Fruit & Nut Bread

Using Cereform Variety  
Loaf Mix

### Ingredients

Variety Loaf Mix	1.000kg
Egg	0.380kg
Oil	0.200L
Apple Pulp	0.800kg
Cinnamon	0.035kg
Sultanas	0.100kg
Walnuts, chopped	0.100kg

### Method

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

## Pear & Raspberry Bread

Using Cereform Variety  
Loaf Mix

### Ingredients

Variety Loaf Mix	1.000kg
Egg	0.380kg
Oil	0.200L
Apple Pulp	0.600kg
Pear Pulp	0.200kg
Frozen Raspberries	0.200kg

### Method

1. Place all the ingredients in a bowl. Using a beater, mix on low speed for 1 minute. Scrape down.
2. Mix for a further 4 minutes on low speed.
3. Deposit 2kg of batter into a greased 700g loaf tin.
4. Bake at 180°C for approximately 90 minutes or until baked.
5. To finish, lightly glaze the top of the loaf with heated 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](http://www.abmauri.com.au)