



APPLE AND CIDER BANANA BREAD

INGREDIENTS

Group 1

Ingredient	KG	%
Banana Bread Mix	1.000	100.00
Flat cider	0.538	53.80
Rapeseed oil	0.090	9.00
Fresh apple	0.392	39.20
Sultanas	0.192	19.20
Mixed spice	0.010	0.10
Total Weight:	2.222	

Yield: 5 banana loaves

METHOD

1. Soak the sultanas in the cider.
2. Add all ingredients (except apple) into a bowl fitted with a beater.
3. Mix for 1 minute on low speed.
4. Scrape down.
5. Mix for 4 minutes on low speed.
6. Add the apple and mix for 30 seconds on low speed.
7. Scale at 400g into greased or paper lined loaf tins.
8. Bake at 160°C for 60 minutes.



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Breakfast



FINISHED PRODUCT

Cake