

Cakes and Muffins - Apple, Banana, Lemon & Apricots
Cakes

Recipe No:
R210 - R210o

BANANA CAKE

USING P3

| <u>Group</u> | <u>Ingredient</u> | <u>KG</u> | |
|--------------|----------------------|-----------|-------|
| 1 | FINO SPONGE MIX | 3.000 | 44.5% |
| | Sugar | 0.100 | 1.5% |
| | Bicarbonate of Soda | 0.015 | 0.25% |
| | Butter or MORAH CAKE | 0.650 | 10% |
| | P3 | 0.090 | 1.5% |
| 2 | Eggs | 0.850 | 12.5% |
| | Water | 0.750 | 11% |
| | APITO BANANA PASTE | 0.150 | 2.25% |
| 3 | COLSET | 0.300 | 4.5% |
| 4 | Bananas (mashed) | 0.800 | 12% |

Total Weight **6.705**

- Method:**
1. Soften the Butter or MORAH CAKE but do not melt.
 2. Add remaining Group 1 ingredients and blend on second speed until a fine crumbly mixture forms.
 3. Add one third of Group 2 and mix on second speed for 1 minute.
 4. Scrape down and add the remaining two thirds of Group 2 over a period of 3 minute on slow speed.
 5. Scrape down thoroughly and mix on second speed for 3 minutes.
 6. Blend in Group 3 on slow speed.
 7. Scrape down.
 8. Finally add Group 4.
 9. Oven temperature 175°C.

Notes: For best results the bananas must be ripe.
Recipe percentages are on total batter / mix weight (100%)