

## Banana Cake – Application Recipe

### Mauri Golden Mix



#### Ingredients:

	<u>Unit, grams</u>
<b>Mauri Golden Mix</b>	1000
Baking soda	12
Eggs	350
Water or Full cream milk	50
Vegetable oil	300
Banana (blended or smashed)	650
Banana flavor (optional)	As desired

#### Production method:

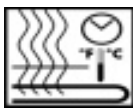


Pureed banana using blender until smooth and set aside.

Put AB Mauri Golden Cake Mix, eggs, water and oil together and mix at slow speed for 1 minute. Scrape down sides.

Continue mixing at medium speed, for another 4 minutes.

Add in banana puree and mix until batter is smooth.



Deposit batter into cake tins.

Bake at 160 – 180 °C, for about 50 minutes to 60 minutes. Baking conditions vary depending on batter scaling weight and oven characteristics.

Remove from oven and let it cool before serving.

*\*Recipe makes about 5 loaves of banana cake (450g batter weight). Amount of batter and loaves quantity depends on tin size used.*