

## **BANANA NUT BREAD**

INGREDIENTS	2½ LB BATCH 5 LB BATCH		
"JIFFY" Crème Cake Base Mix	2½ lb	5 lb	
All-Purpose Flour	1 cup (4.2 oz)	oz) 2 cups (8.5 oz)	
Banana, mashed	2 <sup>2</sup> / <sub>3</sub> cups (1 lb 5.4 oz)	5⅓ cups (2 lb 10.7 oz)	
Vanilla	1 tsp	2 tsp	
Cold Water	2 Tbsp (1 oz)	1/4 cup (2 oz)	
Nuts, chopped	2 cups (8 oz)	4 cups (16 oz)	



- **1.** Use a mixer with paddle attachment.
- 2. Add Crème Cake Base Mix and flour into mixing bowl.
- Blend on low speed\* for 30 seconds.
- Add banana, vanilla, cold water and nuts into the mixing bowl.

- Blend on low speed\* for 1 - 2 more minutes until all ingredients are incorporated.
- 6. Scale into greased or paper-lined pan.
- 7. Bake according to the table below:

 Low speed is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
9" x 5" Loaf pan	21 oz	300°F 50 - 55 minutes	350°F 35 - 40 minutes	8
Jumbo muffin	#8 scoop (5.4 oz)	300°F 20 - 25 minutes	350°F 25 - 30 minutes	32
Standard muffin	#20 scoop (2.25 oz)	300°F 17 - 22 minutes	350°F 15 - 20 minutes	74

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Baking time may vary depending on the oven and oven load.

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