

INGREDIENTS	5 LB BATCH	25 LB BATCH	50 LB BATCH
CMC Buttermilk Biscuit Mix	5 lb	25 lb	50 lb
Sugar	4 cups (28 oz)	20 cups (8 lb 12 oz)	17 lb 8 oz
Shortening	4 cups (26 oz)	20 cups (8 lb 2 oz)	16 lb 4 oz
Eggs, whole	16 (28 oz)	8 lb 12 oz	17 lb 8 oz
Bananas, mashed	8 cups (4 lb)	20 lb	40 lb
Chocolate Chips	6 cups (2 lb 4 oz)	11 lb 4 oz	22 lb 8 oz

- Use a mixer with paddle attachment.
- Add sugar and shortening into mixing bowl. Cream on medium speed* for 2 minutes.
- Stop mixer. Scrape bowl and paddle.
- Add Buttermilk Biscuit Mix, eggs, and bananas into mixing bowl.
- Blend on low speed** for 1 minute, or until all ingredients are incorporated.
- Fold in chocolate chips.
- Scale into greased or paper-lined pan.
- Bake according to the table below (cover with foil towards end of baking to prevent bread from getting too dark, if needed):

* **Medium speed** is 2nd speed on a 3-speed mixer or 3rd speed on a 4-speed mixer.

** **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 50 LB BATCH
8½" x 4½" Loaf pan	26 oz	300°F 45 - 50 minutes	350°F 50 - 55 minutes	98

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