

| 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       |
| Walnuts, chopped           | 3 cups (12 oz) | 15 cups (3 lb 12 oz) | 7 lb 8 oz   |

1. Use a mixer with paddle attachment.
2. Add sugar and shortening to mixing bowl. Cream on medium speed\* for 2 minutes.
3. Stop mixer. Scrape bowl and paddle.
4. Add Buttermilk Biscuit Mix, eggs, bananas, and walnuts into mixing bowl.
5. Blend on low speed\*\* for 1 minute, or until all ingredients are incorporated.
6. Scale into greased or paper-lined pan.
7. Bake according to the table below:

\* **Medium speed** is 2<sup>nd</sup> speed on a 3-speed mixer or 3<sup>rd</sup> speed on a 4-speed mixer.

\*\* **Low speed** is 1<sup>st</sup> speed on a 3-speed mixer or 2<sup>nd</sup> speed on a 4-speed mixer.

| PAN SIZE         | SCALE | CONVECTION OVEN          | STANDARD OVEN            | YIELD 50 LB BATCH |
|------------------|-------|--------------------------|--------------------------|-------------------|
| 9" x 5" Loaf pan | 2 lb  | 325°F<br>45 - 50 minutes | 350°F<br>55 - 60 minutes | 72                |

031226-JS

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

Learn more at [jiffyfoodservice.com](http://jiffyfoodservice.com) | Contact a sales rep at [sales@jiffyfoodservice.com](mailto:sales@jiffyfoodservice.com) | 888.447.2937