Banana loaf

NZBK-028 · Cakes And Counter Sweets · 2 small loaves, 20 slices

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

380 g ripe banana flesh

2 eggs

140 g brown sugar

120 g melted butter

300 g plain flour

6 g baking powder

4 g baking soda

3 g cinnamon

PREPARATION

1. Mash banana and combine with eggs, sugar and butter.
2. Fold in dry ingredients.
3. Divide into two lined 450 g loaf tins.
4. Bake at 165°C for 35–45 min until a skewer comes out clean.

ALLERGEN CHECK

Wheat, milk, egg

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-028-banana-loaf