Ginger loaf

NZBK-031 · Cakes And Counter Sweets · 2 small loaves, 20 slices

INGREDIENTS

130 g butter

150 g golden syrup

130 g brown sugar

250 mL milk

2 eggs

290 g plain flour

6 g baking soda

12 g ground ginger

3 g cinnamon



Illustrative serving; not a photographed kitchen test.

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PREPARATION

1. Melt butter, syrup and sugar.
2. Cool, then whisk in milk and eggs.
3. Fold into sifted dry ingredients.
4. Divide into two lined small tins and bake at 155°C for 38–48 min.

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-031-ginger-loaf