# Coffee and walnut loaf

NZBK-071 · Cakes And Counter Sweets · 2 small loaves, 20 slices

## INGREDIENTS

160 g butter

155 g brown sugar

3 eggs

260 g plain flour

8 g baking powder

70 mL strong cooled coffee

75 g walnuts



Illustrative serving; not a photographed kitchen test.

## PREPARATION

1. Cream butter and sugar, beat in eggs gradually, then fold in flour and powder with coffee and walnuts.

2. Divide between two lined 450 g tins.

3. Bake at 165°C for 35–45 min until a skewer comes out clean.

## ALLERGEN CHECK

Wheat, milk, egg, walnut

## 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-071-coffee-and-walnut-loaf