

WE
CREATE
SOLUTIONS



CREDI® Softcake BANANANA MIX



BANANA BREAD

Ingredients

1000 g CREDI® Softcake BANANANA MIX
240 g Melted butter or vegetable oil
240 g Fresh eggs
860 g Fresh bananas (without peel)

Peel and mash the bananas. Add the rest of the ingredients. Mix the dough until you obtain uniform consistency.

Mixing time: ca. 1 min on low speed/pallet
Weighted amount: tray (150x100x70)

- amount 450 g

Baking temperature: 180°C

Baking time: ca. 65 min.

Decoration:

Put one banana (100 g), sliced lengthwise, on top of the previously prepared dough with CREDI® Softcake BANANANA MIX (once it is already in the tray).

Taste the twist

BANANA&RYE BREAD

Ingredients

3000 g CREDI® Softcake BANANANA MIX
1000 g CREDI RYE BREAD „50” CL
800 g Oil
500 g Eggs
3440 g Bananas
500 g Apricots
500 g Raisins
500 g Walnuts
100 g Yeast
500 g Water
500 g Flour

Mash the bananas, then mix all the ingredients together. Spiral mixer:

Slow speed: 10 minutes

Fast speed: 2 minutes

Transfer to molds with dimensions:
20x10x7 cm (length-width-height).

Sprinkle with almond flakes and let it sit for about 1 hour, or place it in a proofer for about 40 minutes.

Weight: 600g

Baking time: approx. 55 minutes

Baking temperature: approx. 190°C

Decoration

300 g Almond flakes

CREDIN®