

# Breakfast Banana Bread

## COMPOSITION

1 - 5 Grain Banana Bread Topping

### Portions

48

### Ingredients

Whole Eggs	350 g
Water	180 g
Vegetable Oil	300 g
<i>Satin CC Plain Mix SG</i>	1000 g
Banana	200 g
<i>Deli Caramel RSPO SG</i>	120 g
Cinnamon	5 g
<i>Softgrain 5 CL</i>	190 g
<i>Deli Caramel RSPO SG</i>	300 g

**5 Grain Banana Bread Topping** 240 g

### Ingredients

<i>Softgrain 5 CL</i>	200 g
Pumpkin Seeds	30 g
Wheat flour all purpose	15 g

### Working Method

Place the liquids in a mixing bowl and the cake mix, cinnamon and flour on top with the banana, grains, caramel and cinnamon.  
Mix on Slow for 2 minutes.  
scrape down  
Mix on Medium for 3 minutes.

Scale 350g into 6 loaf cake tins. Top each with 50g of 5 Grain Banana Bread Topping

Once baked, drizzle 50g Deli Caramel on each warm loaf cake.

🕒 50 🍳 Top Temperature: 180 °C 🍳 Bottom Temperature: 180 °C

👉 Closed305 🔥 17.14% Water loss

### Working Method

Mix the ingredients together in a bowl.

## ASSEMBLING

Place the liquids in a mixing bowl and the cake mix, cinnamon and flour on top with the banana, grains, caramel and cinnamon.

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Mix on Medium for 3 minutes.

Scale 350g into 6 loaf cake tins. Top each with 50g of 5 Grain Banana Bread Topping

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## DECORATION

### 5 Grain Banana Bread Topping 0 g

#### Ingredients

<i>Softgrain 5 CL</i>	200 g
Pumpkin Seeds	30 g
Wheat flour all purpose	15 g

#### Working Method

Mix the ingredients together in a bowl.