Bake n Joy

SCOOP BATTER

Banana Bread Base

ULTRA MOIST
PREMIUM BAKERY PRODUCTS

UltraMoist Base Batter. Just add ripe bananas and nuts, if desired, for rich and delicious “homemade” banana bread.

Banana bread base is optimized when crushed ripened bananas and walnuts are folded into the batter.

ITEM #	SCOOP AND BAKE BATTERS	Wt. Lb.	Units	Pkg
8806214	BNJUM Banana Bread Base Batter	7	2	pails/case

HANDLING & BAKING:

1. Remove frozen batter from the freezer and allow product to thaw in the cooler 12 hours ahead of time. Remove batter from cooler, gather ingredients and supplies.

2. Mash 2 lbs. of **peeled**, ripe bananas in a mixing bowl then add to the thawed pail of batter to the bowl and MIX WELL. (See next step for chocolate chip or walnut banana bread.)

3. Grease loaf pans with pan release.

4. Stir in 1.5 cups of chopped walnuts then pour approximately 4.5 cups (or 2.25 lbs. = 6 *gray- handled* scoops) of batter into each pan. Even amounts of batter per pan is more important than the actual volume you use. (Option: 2 cups of chocolate morsels)

5. Bake in **CONVECTION OVEN** at 300°-315°, no or low fan, for 60-65 minutes or until done; Loaves are done if top springs back with light touch. **Baking times may need to be adjusted depending on the oven used (Please note oven temperatures vary).**

Under baked or oven too cold

Perfect bake

Over baked or oven too hot

FROZEN

K DAIRY