



BANANA CAKE MIX

A convenient mix to prepare egg-based banana flavoured sponges and cake with a delicious taste and mouthfeel.

- ✓ Made using real banana flour
- ✓ Excellent volume & softness
- ✓ Consistent baking results

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SwissBake® Banana Cake Mix is a convenient mix to prepare egg-based banana flavoured sponges and cakes with a delicious taste and mouthfeel. This mix has been formulated using real banana flour that provides an excellent banana flavour with soft & moist texture to the cake. Ideal for use in all kinds of foodservice establishments including professional and commercial bakeries, café, chains, and star hotels.



BAKER RECIPE

CAKE MIX	1000 gm
Fresh Eggs	500 gm
Oil	50 gm
Water	240 gm

INGREDIENTS

Refined Wheat Flour, Sugar, Banana Flour, Milk Solids, Edible starch, Raising Agents (E500ii, E541), Salt, Emulsifier (E471, E475), Spices, Stabilisers (E415, E412), Nature Identical Flavourings (Vanilla, Banana).

METHOD

Place all the ingredients except oil in a mixing bowl. Using a whisk attachment on a planetary mixer, mix the ingredients on slow speed for 1 minute. Scrape the batter and mix on medium speed for 3 minutes to 4 minutes. Scrape the batter, add oil and again mix on slow speed for 1 minute. Scale the batter into a cake tin and bake at 180°C to 200°C for approximately 25 minutes to 27 minutes or until baked.

