

Banana Bread Squares Using Master Mix (A-15)

Grains/Breads

Grains/Breads

A-13A

Ingredients	25 Servings		50 servings		Directions
	Weight	Measure	Weight	Measure	
Master Mix (A-15)	1 lb 3 ¾ oz	1 qt	2 lb 7 ½ oz	2 qt	<ol style="list-style-type: none"> Blend Master Mix with sugar in mixer for 1 minute on low speed. Reserve for step 3. In a separate bowl, combine eggs and water. Mix for 30 seconds on low speed. Add egg mixture to dry ingredients. Blend for 30 seconds on low speed. Scrape down sides of bowl. Add bananas and nuts (optional). Mix for 30 seconds on low speed. Mix for 1 minute on medium speed. DO NOT OVERMIX. Batter will be lumpy. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray, pour 3 lb 3 oz (1 qt 1 cup) batter. For 25 servings, use 1 pan. For 50 servings, use 2 pans. Bake until browned: Conventional oven: 350° F for 30-35 minutes Convection oven: 300° F for 20-30 minutes Cool. Cut 5 x 5 (25 pieces). Portion is 1 piece. No CCP necessary.
Sugar	8 ½ oz	1 ¼ cups	1 lb 1 oz	2 ½ cups	
Frozen whole eggs, thawed	4 oz	½ cup	8 oz	1 cup	
OR		OR		OR	
Fresh large eggs		3 each		5 each	
Water		½ cup 2 Tbsp		1 ¼ cups	
*Fresh bananas, peeled, mashed	13 oz	1 ½ cups 2 Tbsp	1 lb 10 oz	3 ¼ cups	
Walnuts, chopped (optional)	3 ¼ oz	¾ cup	6 ½ oz	1 ½ cups	

Comments:
*See Marketing Guide

Marketing Guide for Selected Items

Food as Purchased for	25 Servings	50 Servings
Bananas	1 lb 5 oz	2 lb 10 oz

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SERVING:	YIELD:	VOLUME:
1 piece provides the equivalent of 1 slice of bread.	25 Servings: 3 lb 3 oz (batter)	25 Servings: 1 quart 1 cup (batter) 1 pan
	50 Servings: 6 lb 6 oz (batter)	50 Servings: 2 quarts 2 cups (batter) 2 pans
	Tested 2004	

For Loaf Pans:

Pour 1 lb 9 ½ oz (2 ½ cups) batter into each loaf pan (4" x 10" x 4") which has been lightly coated with pan release spray. For 24 servings, use 2 loaf pans. For 48 servings, use 4 loaf pans.

Bake until lightly browned:

Conventional oven: 350° F for 40-50 minutes

Convection oven: 300° F for 30-40 minutes

Remove from pans. Cool completely. Cut each loaf into 12 slices, approximately ¾" thick.

Nutrients Per Serving			
Calories	151	Saturated Fat	1.15 g
Protein	2.68 g	Cholesterol	19 mg
Carbohydrate	25.60 g	Vitamin A	48 IU
Total Fat	4.49 g	Vitamin C	1.4 mg
		Iron	0.93 mg
		Calcium	82 mg
		Sodium	179 mg
		Dietary Fiber	0.8 g