

# Banana Bread Squares Using Master Mix (A-15)

Grains/Breads

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A-13A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Master Mix (A-15)	1 lb 3 3/4 oz	1 qt	2 lb 7 1/2 oz	2 qt	1. Blend Master Mix with sugar for 1 minute in mixer on low speed.
Sugar	8 1/2 oz	1 1/4 cups	1 lb 1 oz	2 1/2 cups	
Fresh large eggs OR		2 each		4 each	2. Combine eggs and water. Add eggs and water to dry ingredients. Blend for 30 seconds on low speed. Beat for 1 minute on medium speed, scraping down the sides of the bowl.
Frozen whole eggs, thawed	4 oz	1/2 cup	8 oz	1 cup	
Water		1/2 cup 2 Tbsp		1 1/4 cups	3. Add mashed bananas and nuts (optional). Blend for 30 seconds on low speed. Beat for 1 minute on medium speed. DO NOT OVER MIX. Batter will be lumpy.
*Bananas, mashed	13 oz	1 1/2 cup 2 Tbsp	1 lb 10 oz	3 1/4 cups	
Walnuts, chopped (optional)		3/4 cup	6 1/2 oz	1 1/2 cups	
					4. For 50 servings, pour 5 lb 10 oz (2 qt 2 cups) batter into a lightly greased steamtable pan (12" x 20" x 2 1/2"). For 25 servings, use 1 half-steamtable pan (12" x 10" x 2 1/2").
					5. To Bake: Conventional Oven: 350 degrees F, 35 to 45 minutes Convection Oven: 300 degrees F, 25 to 35 minutes Bake until browned.
					6. Cool. Cut 5 x 5 (25 servings) or 5 x 10 (50 servings).
*See Marketing Guide					

## Marketing Guide

Food as Purchased	For 25 Svgs	For 50 Svgs
Bananas	1 lb 4 oz	2 lb 8 oz

SERVING:	YIELD:	VOLUME:
1 piece provides the equivalent of 1 slice of bread	<b>25 Servings:</b> 1 half-steamtable pan	<b>25 Servings:</b>
	<b>50 Servings:</b> 1 steamtable pan	<b>50 Servings:</b>