



BANANA BRAN LOAF



Product: Kellogg's Two Scoops Raisin Bran® Cereal

Pack Size: 6 x 1.32 kg

Order Code: 70149 (000 64100 00926 4)

Preparation Time: 20 minutes

Cooking Method: Bake

Serving Utensil: Tongs

Serving Suggestions: Butter loaf and serve as a snack or alternatively spread nut butter over top for a breakfast bread.

Yield: 42 (1/2 inch thick) servings

Portion: 1 each (71 g/2.5 oz)

Ingredients:

Nutrition Facts	
Calories	210 Kcal
PRO	4 g
Chol	15 mg
Total Fat	9 g
Sat Fat	1 g
Trans Fat	0 g
CHO	32 g
Dietary Fibre	4 g
Total Sugars	13 g
Sodium	260 mg
Potassium	225 mg
Calcium	75 mg
Iron	2 mg
Vit A	mg
Vit C	3.62 mg

Steps	Ingredients	42 servings	
		Metric	Imperial
1	All-Purpose Flour	675 g	1 lb 8 oz
1	Baking Powder	29 g	1 oz
1	Baking Soda	8 ml	1 ½ tsp
1	Table Salt	10 ml	2 tsp
1	White Sugar	317 g	11 oz
2	Liquid Whole Egg or Large Egg	155 ml or 3 eggs	½ cup + 2 Tbsp
3	Vanilla Extract, imitation	15 ml	1 Tbsp
3	Margarine, melted	185 ml	2/3 cup + 1 tsp
3	Lemon Juice	45 ml	3 Tbsp
3	Ripe Bananas, mashed	1.1 kg	2 lbs 7 oz
4	Kellogg's Two Scoops Raisin Bran® Cereal	165 g	6 oz
4	Pecans, chopped- Optional	270 g	9.5 oz



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Preparation Steps:

Wash hands before, during, and after preparation. Clean and sanitize surfaces and equipment.

1. Preheat the convection oven to 165°C/325°F. In a bowl, sift together the All-Purpose Flour, Baking Powder, Baking Soda, Salt, and White Sugar. Set this mixture aside.
2. In a bowl of the stand/floor mixer, place the Eggs and beat well.
3. Stir in the Vanilla Extract, Melted Margarine, Lemon Juice, and Mashed Bananas. Add in the flour mixture and mix until everything is combined.
4. Stir in the **Kellogg's Two Scoops Raisin Bran® Cereal** and Chopped Pecans.
5. Grease and line 3 lb loaf pan (11 ½" x 5 ½" x 2 1/2") with cooking spray for 21 servings. Pour batter into 2 loaf pans and spread evenly.
6. Bake for ~ 1 hour or until the cake tester inserted into the center comes out clean. Allow the loaf to cool in pan for about 5 minutes and transfer to a cooling rack to completely cool.
Cut each 3 lb loaf pan into 21-1/2-inch slices.

NOTE: Cool and hold product covered at room temperature; avoid storage longer than 2 days or in high humidity and warm environments as it may promote mold growth.

CCP-Maintain <40F/4C.

In keeping with good allergy practices, we remind you to be aware of allergens and to check labels on any packaged goods used. This recipe has been created with the suggestion of using Kellogg's® cereal products. Results with other products may vary.