

Banana Bread Squares Using Master Mix

Meal Components: Grains

Breads, 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	<ol style="list-style-type: none"> Blend Master Mix with sugar in mixer for 1 minute on low speed. Reserve for step 3.
Sugar	8 1/2 oz	1 1/4 cups	1 lb 1 oz	2 1/2 cups	
Frozen whole eggs, thawed	4 oz	1/2 cups	8 oz	1 cup	<ol style="list-style-type: none"> In a separate bowl, combine eggs and water. Mix for 30 seconds on low speed.
OR		OR		OR	
Fresh large eggs		3 each		5 each	
Water		1/2 cup 2 Tbsp		1 1/4 cups	<ol style="list-style-type: none"> 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.
	13 oz	1 1/2 cups 2 Tbsp	1 lb 10 oz	3 1/4 cups	

5. 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.
6. Bake until browned: Conventional oven: 350° F for 30-35 minutes Convection oven: 300° F for 20-30 minutes
7. Cool. Cut 5 x 5 (25 pieces). Portion is 1 piece.
8. No CCP necessary.

Notes

Comments:

*See Marketing Guide

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.

A new nutrient analysis will be coming. Edited July 2014. Restandardization in progress.

The grain ingredient in this recipe must meet the Food and Nutrition Service whole grain-rich criteria.

Marketing Guide

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

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

Nutrients Per Serving

Calories	151	Saturated Fat	1.15 g	Calcium	82 mg
Protein	2.68 g	Cholesterol	19 mg	Sodium	179 mg
Carbohydrate	25.6 g	Vitamin A	48	Dietary Fiber	0.8 g
Total Fat	4.49 g		unknown		
		Iron	0.93 mg		