



# DATE & WALNUT LOAF

## Ingredients

### Group 1

Ingredient	KG
Water	0.850
Dates	0.450
Walnuts	0.225
NZB SOYABEAN OIL	0.325
BAKELS COUNTRY LOAF MIX	1.500

**Total Weight:** 3.350

### Group 2

Ingredient	KG
Eggs 6	0.325

**Total Weight:** 0.325

Place Group 1 in a saucepan and bring to the boil for 2 minutes. Let cool then place in mixing bowl fitted with a paddle. Add Group 2 in recipe order. Blend in on first speed for 1 minute. Scrape down then mix on slow speed for 2 minutes. Prepare suitable sized loaf tin by lightly greasing with TINGLIDE or TINGLIDE SPRAY. Deposit batter into tin. Bake at 175°C (350°F) for approximately 45 minutes.



## Category

Cake Premixes, Cakes and Muffins



## Finished Product

Yield: 7 loaves at 500g.