

DATE & WALNUT LOAF

INGREDIENTS

Group 1

Ingredient	KG
Water	0.850
Dates	0.450
Walnuts	0.225
	0.325
BAKELS COUNTRY LOAF MIX	1.500
Total Weight: 3.350	

Group 2

Ingredient	KG
	0.325
Total Weight: 0.325	

METHOD

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

Cakes & Muffins