

Gluten-free Banana Cake



Recipe

KOMPLET Gluten- and Lactose-free Flour	1,000 kg
Eggs	0,750 kg
Vegetable Oil	0,600 kg
Sugar	1,200 kg
Bananas, ripe	1,350 kg
Milk	0,600 kg
Cinnamon powder	0,010 kg
Gluten-free Baking Powder	0,050 kg
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Total weight	5,560 kg
Yield	8 pieces

Process:

Mix the bananas, sugar, salt and cinnamon with wired whisk on medium speed. Then give the eggs and the oil into the bowl and beat for 2 minutes. At the end of this process, mix the milk, gluten-free flour and baking powder into the batter.

Scaling weight: 630 g batter
(tins of 19 cm x 8 cm x 7 cm)

Scale 630 g and place the batter with wet hands and a scraper into the baking tins.

Cut with an oiled scraper lengthwise.

Baking time: approx. 55 minutes

Baking temperature: approx. 180 °C

Bake the best with something good!