

CAKE, SPONGE & MUFFIN, SWEET GOODS

BANOFFEE CAKE

Father's Day is fast approaching, so we wanted to share a classic treat for you to surprise the father figure in your life! Using our Duet Cake Base, this Banoffee Cake is bound to be a favourite in bakeries and homes alike!

INGREDIENTS

INGREDIENTS	WEIGHT
Cake	
MAURI Duet Cake Base	1.000kg
Eggs	0.380kg
Vegetable Oil	0.100kg
Ripe Banana	0.600kg
Caramel Banana	
Brown Sugar	0.200kg
Banana	0.900kg

METHOD

CAKE

STEP 1

Place eggs, vegetable oil, banana and Duet Cake Base into a bowl.

STEP 2

Using a beater, mix for 4 minutes on low speed.

CARAMEL BANANA

STEP 1

Slice bananas into thin discs and coat with brown sugar. Set aside until required.

ASSEMBLY

STEP 1

Use a muffin tin or bake proof flexipan mats.

STEP 2

Decorate the inside of each mould by placing slices of brown sugar and banana in a decorative pattern.

STEP 3

In 50g portions, pour banana cream batter over the top of the bananas.

STEP 4

Place tray in oven and bake at 180°C for 20 minutes or until baked.

STEP 5

Once baked, gently remove cakes from mould, turning them upside down.

STEP 6

Once cakes have cooled, brush lightly with caramel glaze.

**Yield: 40 individual cakes*

These instructions may vary depending on manufacturer's premises and equipment used.