

CAKE, SPONGE & MUFFIN, SWEET GOODS**PISTACHIO & RASPBERRY BREAD**

Satisfy those sweet tooth cravings while brightening up your kitchen with this pistachio & raspberry bread. A great recipe for homebakers and bakers alike to get everyone involved (whether baking or consuming!)

INGREDIENTS

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MAURI Variety Loaf Mix	1.200kg
Eggs	0.450kg
Vegetable Oil	0.240kg
Raspberries (frozen)	0.480kg
Pistachio Paste	0.050kg
Pistachio Nuts (coarsely chopped)	0.120kg

METHOD**LOAF METHOD****STEP 1**

Place all ingredients except raspberries in a bowl. Using a beater, mix on low speed for 1 minute. Scrape down.

STEP 2

Mix for a further 4 minutes on low speed.

STEP 3

Fold in by hand the frozen raspberry pieces.

STEP 4

Deposit 1.2kg of batter into a greased 700g bread pan lined with baking paper. (Approximately 22cm length x 9cm width x 10cm height tin size)

STEP 5

Sprinkle 20g of coarsely chopped pistachios over the cake batter before baking.

STEP 6

Bake at 180°C for approximately 90 minutes or until sufficiently cooked.

ASSEMBLY**STEP 1**

Once loaf is baked, remove from the pan and allow to cool.

STEP 2

Decorate with fresh raspberries, pistachio nuts and dust with icing sugar to garnish.