



bakery
ingredients
innovation

cereform®

Apple & Cinnamon Bread

Using Cereform Variety Loaf Mix

Ingredients

Variety Loaf Mix	1.000kg
Egg	0.380kg
Oil	0.200L
Apple Pulp	0.800kg
Cinnamon	0.035kg

Method

1. Place all ingredients in a bowl. Using a beater, mix on low speed for 1 minute. Scrape down.
2. Mix for a further 4 minutes on low speed.
3. Deposit 2kg of batter into a greased 700g loaf pan.
4. Bake at 180°C for approximately 90 minutes or until baked.
5. To finish, lightly glaze the top of loaf with heated apricot jam.

Apricot & Coconut Bread

Using Cereform Variety Loaf Mix

Ingredients

Variety Loaf Mix	1.000kg
Egg	0.380kg
Oil	0.200L
Pie Apricot	0.800kg
Shredded Coconut	0.050kg

Method

1. Place all ingredients in a bowl. Mix on low speed for 1 minute. Scrape down.
2. Mix for a further 4 minutes on low speed.
3. Deposit 2kg of batter into a greased 700g loaf pan.
4. Bake at 180°C for approximately 90 minutes or until baked.
5. To finish, lightly glaze the top of loaf with heated apricot jam and sprinkle with extra shredded coconut.



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another great recipe idea

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