



bakery  
ingredients  
innovation

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## Fruit & Nut 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
Sultanas	0.100kg
Walnut, chopped	0.100kg

### 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.

## Pear & Raspberry Bread

Using Cereform Variety Loaf Mix

### Ingredients

Variety Loaf Mix	1.000kg
Egg	0.380kg
Oil	0.200L
Apple Pulp	0.600kg
Pear Pulp	0.200kg
Frozen Raspberries	0.200kg

### 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.



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**another great recipe idea**

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