

Banana Bread

INGREDIENTS:

3060 g bananas
1580 g white sugar
1580 g brown sugar
3060 g AP flour
125 g baking soda
1 Tbsp cinnamon
1350 g cream
1350 g oil
1350 g eggs

Roast bananas at 175°C (350°F) for 15 – 20 min.

Once bananas have cooled, place in mixer with both sugars and mix until banana is small chunks.

Add dry ingredients and mix until mostly combined.

Add cream, oil, and eggs. Mix until completely combined.

Bake at 175°C (350°F) for 25 – 30 min.