



Dawn®



Banana Nut Cake and Muffins



Dawn Vanilla Creme Cake Base	1000g
Whole Eggs	350g
Fresh ripe Banana	250g
Dawn Banana Icing fruit	28g

Add Dawn Creme Cake Base, fresh banana, Dawn banana fruit bits, and eggs together. Blend with a beater for 1 minute on slow speed. Blend on 2nd speed for 3 minutes.

Vegetable Oil	300g
Water	225g
Chopped Walnuts	210g

Add the vegetable oil and water slowly over 1 minute. Stop and scrape down the bowl and beater. Blend for 3 minutes on slow speed.

Add the chopped walnuts last.

Scale as desired, then top with streusel mix .

Bake muffins at 190-200 °C for approx 25-30 minutes

Bake loaf cakes or ring cakes 170-180°C for approx 40- 45 minutes