



## Title: Banana Split Bread

Recipe Code No:

Category: Breakfast

Cooking Process: No HACCP Process

<b>96 Servings</b>			<b>Directions</b>
<b>Ingredients</b>	<b>Weight</b>	<b>Measure</b>	
Strawberries, fresh, diced		3 qt	<ol style="list-style-type: none"> <li>1. Preheat convection oven to 325°F.</li> <li>2. Rinse strawberries and bananas under running water and drain.</li> <li>3. Remove stem from strawberries using a tomato scoop. Dice berries into ½” pieces. Set aside. Note: Edible portion is approximately 4 lb diced berries.</li> <li>4. Spray two full size sheet pans with pan release spray and set aside.</li> <li>5. Combine white whole wheat flour, all-purpose flour, baking powder, baking soda, and salt in a large mixer bowl. Whisk until thoroughly combined. Add diced strawberries and chocolate chips to flour mixture.</li> <li>6. In a large mixing bowl, peel and mash bananas. Edible portion is approximately 7 lb.</li> <li>7. Add sugar, milk, oil, and eggs to bananas. Stir until thoroughly combined.</li> <li>8. Add banana mixture to dry ingredients. Using a flat paddle or spatula, gently mix ingredients together until just combined. Do not overmix or bread can become tough.</li> <li>9. Pour batter (1 ½ gallons) into each prepared full size sheet pan.</li> <li>10. Bake for approximately 30-35 minutes, until top turns golden brown and a knife inserted in the center comes out clean.</li> </ol>
Flour, white whole wheat	3 lb 8 oz		
Flour, all-purpose	3 lb 8 oz		
Baking powder		½ cup	
Baking soda		1 Tbsp + 1 tsp	
Salt		1 Tbsp + 1 tsp	
Bananas, mashed		3 qt	
Sugar, granulated		1 qt	
Milk, low-fat or fat-free		1 qt	

96 Servings			
Ingredients	Weight	Measure	Directions
Oil, canola		3 cups	11. Cut each pan 6 X 8 (48 servings per pan). Serve 1 square for a 2 oz eq WGR grain. <b>CCP: No bare hand contact with ready to eat food.</b>
Eggs, large		16 eggs	
Chocolate chips, semi-sweet		1 qt + 2 cups	
Vanilla extract		1 Tbsp	

**Title: Banana Split Bread**  
 Meal Components: 2 oz eq WGR Grain

**Notes:**  
 \*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

Marketing Guide Food as Purchased for	96 Servings
Bananas, fresh, 100-120 count, Regular, whole	11 lb
Strawberries, fresh, whole	5 lb

**Serving**  
 One square (1/24<sup>th</sup> cut) provides 2 oz eq WGR grain.

Nutrients Per Serving			
<b>Calories</b>	301	<b>kcal</b>	<b>Sat Fat</b> 3 <b>g</b>
<b>Protein</b>	6	<b>g</b>	<b>Chol</b> 32 <b>mg</b>
<b>Carb</b>	48.5	<b>g</b>	<b>Sodium</b> 260 <b>mg</b>
<b>Total Fat</b>	10.5	<b>g</b>	<b>Dietary Fiber</b> 4 <b>g</b>