

CONFOCO

ONLY THE FINEST INGREDIENTS

BANANA CHIFFON CAKE MADE WITH CONFOCO BANANA FLAKES

Step 1. Blend well by sifting several times. Place in mixer bowl:

Cake flour (high sugar carrying type)	1 lb. 2 oz.
Sugar	10.5 oz.
Baking powder	1 ¼ oz.
Salt	¼ oz.
Milk solids, non fat	2 oz.

Step 2. Mix, and allow to hydrate for a few minutes:

CONFOCO BANANA FLAKES	6.5 oz.
Water	11 oz.

Step 3. Stir together and add to the **CONFOCO BANANA FLAKE** mixture, then add to mixer bowl containing dry mix from step 1. Mix 4 minutes at second speed:

Step 4. Egg white	13 oz.
Sugar	11 oz.
Cream of tartar	¼ oz.

Whip egg white to light foam and gradually add the sugar and cream of tartar. Whip to a stiff meringue.

Step 5. Pour batter onto meringue and carefully fold into the batter.

For 8" layers, weigh 12 oz. into lightly greased pans. Bake 25 minutes at 360°F. For large chiffon rings, weigh 2 lbs. into ungreased pans. Bake 50 to 60 minutes at 360°F.

Have cloth covered, flour dusted pans or suitable screens ready to turn cakes over immediately from oven.

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BANANA NOUGAT SHORT STYLE FOR BARS MADE WITH CONFOCO BANANA FLAKES

Sugar	30 lbs.
Corn syrup (42 D E High Maltose)	15 lbs.
Water	6 lbs.
Salt	3 oz.
CONFOCO BANANA FLAKES	3 lbs., 1 oz.
Fondant	15 lbs.
Frappe	15 lbs.
Kaomel	2 lbs., 8 oz.

PROCEDURE:

1. Combine sugar, corn syrup, salt and water. Cook to 260°F.
2. Remove from heat, mix in **CONFOCO BANANA FLAKES**.
3. Place frappe in beater bowl. Add cooked syrup and beat well.
4. Add fondant and mix until grain starts to develop.
5. Add Kaomel. Mix until incorporated. Pour on slab.

The **CONFOCO BANANA FLAKES** is not reconstituted before adding to the candy. A temperature correction should be made to compensate for the addition of solids. This product contains 3.5% **CONFOCO BANANA FLAKES**, based on the finished nougat weight.

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INSTANT PIE FILLING MADE WITH CONFOCO BANANA FLAKES

Pregelatinized starch	5.85%
Sugar	10.80%
CONFOCO BANANA FLAKES	6.00%
Salt	0.20%
Whole Milk	25.00%
FD&C Yellow #5	As desired

PROCEDURE:

1. Dry mix starch, sugar and salt until thoroughly mixed.
2. Add cool water slowly so that dry mix is able to become paste without any lumps.
3. Add cool milk slowly, same as water.
4. Mix for two minutes on medium speed.
5. Add **CONFOCO BANANA FLAKES** slowly and mix at medium speed for two minutes.
6. Pour into pie crust, add topping if desired. Chill for one hour and serve.

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BANANA LOAF MADE WITH CONFOCO BANANA FLAKES YIELD: 2 DOZEN LOAVES (14 OZ.)

STEP ONE:

Mix together (wire whip, slow speed, 1 min.)

Bakers Sugar

CONFOCO BANANA FLAKES

6 lbs., 10¾ oz.

1 lb., 8 oz.

STEP TWO:

To products from Step 1, add in the following order:

a. Cake flour

Baking Powder (double acting)

4 lbs., 6 oz.

5 oz.

b. Bread flour

7.5 oz.

Salt

1¾ oz.

c. Shortening

1 lb., 9 oz.

TOTAL DRY INGREDIENT WEIGHT 15 LBS.

STEP THREE:

Place dry ingredients in mixing bowl – add 6 lbs. water*

3 lbs. whole egg (thawed)

Mix with paddle slow speed for 1 minute

Scrape down

Mix with paddle slow speed for 2 minutes

Scale at 16 oz. into pans (3.5 x 6.75 x 2" aluminum)

Bake at 350°F for 45 minutes

*Milk is preferable

- Russell-Miller American Beauty (Ash 0.30%, Protein 7.5%, pH 4.47-4.9)
- Russell-Miller American Beauty Bakers (Ash 0.30%, Protein 11.30-11.50%)
- Durkees – DURKO – vegetable, emulsified