



Banana Marble Cake

Ingredients	Weights
Flour	10 oz
Sugar	12 oz
Salt	¼ oz
Baking Powder	1 ½ tsp
Baking Soda	½ tsp
Butter	4 oz
Chiquita Banana Puree	12 oz
Milk	4 oz
Eggs	5
Vanilla	1 ½ tsp
Chopped Walnuts	1 c
Semi Sweet Chocolate	2 oz

Makes a 5x10 loaf

Method

Put together in a mixing bowl: flour, Salt, baking powder, baking soda and Butter. Mix at medium speed approximately 3 minutes. Add Chiquita Banana Puree and milk, be sure to scrape down bowl to keep batter smooth. Now while mixing on low speed add eggs slowly to batter then vanilla and chopped walnuts. Pour into 5x10 loaf pan. Melt the chocolate over a double boiler. Once melted, pour into batter and swirl to cause marble effect. Bake at 325 for 60 minutes.

