



Crunchy Banana Corn Bread

Ingredients	Weights	Measures
Flour, all-purpose	3 lb 5 oz	3 qt
Yellow cornmeal	2 lb 8 oz	2 qt
Brown Sugar	1 lb 12 oz	1 qt
Baking Soda		2 tbsp
Salt		4 tsp
Chiquita Banana Puree	7 lb 4 oz	1, #10 can
Eggs, large		16 (3 c)
Butter, melted	2 lb	1 qt
Additional cornmeal		as needed

Yield: 96 Servings

Method

Combine flour, cornmeal, sugar, baking Soda and salt; mix.

Combine puree, eggs and butter; mix.

Butter and dust with cornmeal 8, 9x5 inch Loaf pans. Scale 2 pounds, 8 ounces batter into each pan. Bake in 350 degree oven About 1 hour until breads test done. Cool on racks. Cut each loaf into 12 slices.

