



## The Pink Bakery's Premium Banana Bread Baking Mix

### Dry Ingredients:

Organic Sorghum Flour, Organic Arrowroot Flour, Organic Light Brown Sugar, Non-GMO Non-Aluminum Baking Powder (corn starch), Non-GMO Pink Himalayan Salt, Non-GMO Baking Soda and Non-GMO Xanthan Gum (corn).

Sample Pouch Instructions: Preheat still oven to 350 degrees for 15 minutes or preheat convection or combi oven to 325 degrees for 15 minutes.

Add 1/2 cup water (4 oz or 113 g), 2/3 cup neutral oil (5.1 oz or 144 g), 2 tablespoons of Apple Cider Vinegar (1 oz or 28 g), 6 ripe bananas mashed (1lb 9.5 oz or 722 g) and optional seeds from 2 vanilla beans to the flour mixture. Mix until the batter is fluid like cake batter. Pour into 1 loaf pan or divide batter between 2 loaf pans.

Bake for 60 minutes (1 loaf pan) or 37-39 minutes (2 loaf pans) (this is a baseline because every oven is different. Bake time could be shorter or longer based on your oven) in a non-stick pan or line the pan with parchment paper. Let sit for 20 minutes then turn out to cool. Serve.

## Nutrition Facts

**Serving size** 1 Slice (85g)

**Amount per serving**  
**Calories** **168**

% Daily Value\*

**Total Fat** 6.3g **8%**

Saturated Fat 0.8g **4%**

Trans Fat 0g

**Cholesterol** 0mg **0%**

**Sodium** 104mg **5%**

**Total Carbohydrate** 26.6g **10%**

Dietary Fiber 1.3g **5%**

Total Sugars 9.2g

**Protein** 2.2g

Vitamin D 0mg 0% • Calcium 40mg 3%

Iron 1mg 6% • Potassium 210mg 4%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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