DATE AND APRICOT BREAKFAST LOAF







Packed with the energy of dates, the fibre of bran flakes and dried apricots, and the goodness of nuts, this loaf is great sliced and served with tea. Spread with a small amount of butter for a touch of indulgence.

DATE AND APRICOT BREAKFAST LOAF

SERVES 24 (2 loaves, 12 slices per loaf)

| INGREDIENTS | | Approx Unit Price | Approx Ingredient Cost |
|-------------|----------------------------------|----------------------|---------------------------|
| 230g | plain flour | 0.00160 | \$0.37 |
| 230g | wholemeal flour | 0.00232 | \$0.53 |
| 80g | bran flakes | 0.00758 | \$0.61 |
| 250g | dates, chopped into small pieces | 0.00500 | \$1.25 |
| 120g | walnuts, chopped | 0.01800 | \$2.16 |
| 100g | dried apricots, halved | 0.01899 | \$1.90 |
| 50g | thread coconut | 0.00706 | \$0.35 |
| 50g | pumpkin seeds | 0.01366 | \$0.68 |
| 2 tsp | baking soda | 0.00450 | \$0.04 |
| 5 | eggs | 0.20000 | \$1.00 |
| 120g | Chelsea Caster Sugar | 0.00262 | \$0.31 |
| 160g | Chelsea Golden Syrup, warmed | 0.00749 | \$1.20 |
| 50g | butter, melted | 0.00840 | \$0.42 |
| 200ml | warm milk | 0.00140 | \$0.28 |

METHOD

Preheat oven to 180°C. Grease two loaf tins.

Sift plain flour into a bowl, add wholemeal flour, bran, dates, walnuts, apricots, coconut and pumpkin seeds, reserving some of the dates, apricots and pumpkin seeds to dot over the top.

In a separate bowl, beat eggs and sugar together. Add golden syrup, butter and milk. Fold into dry ingredients.

Dissolve baking soda in 1 Tbsp hot water and mix into loaf batter.

Pour evenly into prepared loaf tins.

Bake 20 minutes, reduce oven temperature to 160°C and bake a further 30 minutes.

Test with a skewer to check if cooked through.

RECIPE VARIATIONS

- Substitute any dried fruit for some of the dates and apricots (prunes, figs, pear etc).
- Substitute pecan nuts for walnuts.

| TOTAL COST COST PER PORTION GROSS PROFIT % | \$11.10 \$0.46 70% |
|---|--------------------------|
| SALES TAX | 15% |
| MIN. SELLING PRICE (per portion) | \$1.77 |
| Conta hand an average wholesale mises at light 2010 | |

PROFIT

Highly profitable item, costing approx 46¢
+ GST per slice.

NUTRITION

- Dates are high in B group vitamins, calcium, selenium, zinc and dietary fibre.
- Contains the goodness of walnuts, a good source of omega-3 fatty acids.
- Dried apricots are a good source of dietary fibre and contain high amounts of carotenoids, which can assist to prevent heart disease.
- Bran Flakes are high in fibre.
- Contains gluten, dairy and eggs.

SERVICE

- Slice and wrap individually in plastic wrap.
- Keep on counter beside till as a mid morning impulse item.
- Excellent toasted, with butter on the side.