

Banana and Oat Traybake with Yoghurt

Soft, naturally sweet and made with the bananas that are going spotty.

PREP TIME	COOK TIME	SERVES
25 minutes	30 minutes	100 (a 5 x 5 square, about 70 g, plus 40 g yoghurt)

Suitable for: Vegetarian, Gluten-free with swap, Dairy-free with swap

Ingredients and shop codes

6 kg Ripe bananas, peeled and mashed
810543 Fresh Bananas (1x1kg)

3 kg Rolled oats
Closest: 200314 Country Range Oat Flakes (4x3kg)

1.5 kg Plain flour
203838 Country Range Plain Flour (6x1.5kg)

100 g Baking powder
203669 Country Range Baking Powder (4x900g)

20 g Ground cinnamon
203626 Country Range Ground Cinnamon (4x450g)

1.2 kg Butter, melted
001056 Meadow Churn Unsalted Butter (40x250g) or 001055 Salted

600 g Golden syrup
200549 Tate & Lyle Golden Syrup (2x7.25kg)

1.4 kg Eggs (about 24 medium)
202937 5 Dozen Medium Eggs, Free Range

2 litres Whole milk
000109 Whole Milk (4x2L)

4 kg Natural yoghurt, to serve
001539 Natural Yogurt 3% (1x2kg)

Shop notes

- **Rolled oats:** Check if the grade suits.
- **Plain flour:** Gluten-free option: 200127 Doves GF Plain White Flour.

Method

1. Mix the dry ingredients in a large bowl. In another, combine the mashed bananas, melted butter, syrup, eggs and milk.
2. Fold the wet into the dry until just combined (over-mixing makes it tough).
3. Divide between 4 lined 1/1 gastro trays (40 mm deep). Bake at 170°C (fan 150°C) for 25 to 30 minutes until golden and firm. Core temperature 75°C or above (egg).
4. Cool in the tray, cut 5 x 5 per tray, and serve at room temperature or slightly warm with a spoon of yoghurt.
5. Store cooled traybakes covered and chilled if they contain a yoghurt topping, and use within 24 hours.

Chef's tips

- Cut slightly smaller for Reception. Use up very ripe bananas to reduce waste and cut down added sugar. Cut leftovers keep well for breakfast clubs. **Swaps:** Gluten-free: use gluten-free flour and oats. Dairy-free: dairy-free spread and plant yoghurt (check labels for soya and gluten).

Scaling

For 30 portions: multiply by 0.3

Nutrition note

about 1 portion of fruit per serving. Added sugar is roughly 6 to 8 g per portion (estimate).

Allergens

Contains: Cereals containing gluten, Eggs, Milk. **Check the label (varies by brand):** Soya, Sulphites. No tree nuts or peanuts in this recipe (nut-free menu).

Nut-free menu: no nuts or peanuts in any recipe. Check labels on every batch for allergens, gluten-free and vegetarian status. Menus should be checked against the school's own policies and local authority guidance. Product codes are shopping suggestions; prices and stock show on shop.brookstreetfoods.co.uk once you are signed in.