

*Recipe using*

## Bread Mix

### Banana Nut Loaf

- 310g (2 cups) Bread mix
- 250ml water
- 1 egg
- Lemon & Orange Zest
- 1-2 Ripe Bananas
- ¼ cup sugar or 2 tblspns honey
- 60g Walnut pieces

**Method:**

Into a bowl add bread mix, water, egg, fruit zest, and sugar or honey.

Mix until well combined. Add mashed banana.

Beat well. Tip into a loaf tin, top with crushed walnuts.

### Herb & Cheese Rolls

- 460g (3 cups) Bread Mix
- 80g grated cheese (low fat)
- 1 tspn Garlic minced or
- 1 egg
- 1 clove garlic crushed
- 400mls water
- ¼ cup fresh finely chopped herbs, thyme, garlic chives etc

Mix herbs into dry mix

Add garlic to egg & water

Mix as directed on packet, stirring in cheese last



Bake at 170°C for approx 15 - 20 mins in bread roll or muffin tray.

**Variations**

Bacon and Herb Rolls, replace cheese with 125g bacon

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