

CARROT CAKE

OVERVIEW

06-025

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS MUFFIN MIX	0.750	100.00
Eggs	0.150	20.00
Water (1)	0.169	22.50
Baking soda	0.005	0.60
Cinnamon powder	0.013	1.70
Sugar	0.038	5.00
Caramel color	0.003	0.30
Carrots (grated)	0.300	40.00
Cashew nut (chopped)	0.075	10.00
Total Weight: 1.501		

Group 2

Ingredient	KG	%
Cream Cheese	0.108	-
BAKELS DAIRY BLEND (softened)	0.024	-
Carrots (grated)	0.009	-
Icing sugar (sifted)	0.230	-
Total Weight: 0.370		

Yield: 1 cake

METHOD

How to do it:

1. Place eggs, water, Bakels Muffin Mix, baking soda, cinnamon powder, sugar and caramel color in a mixing bowl.
2. Blend for approximately 1 minute at low speed.
3. Scrape down.
4. Beat at second speed for 6 minutes.
5. Add grated carrots and chopped cashew nuts and just mix through.
6. Pour batter in a greased and lined 9" diameter pan.
7. Bake at 175°C.

Frosting:

1. Beat cream cheese, butter and grated carrots until light and fluffy.
2. Gradually beat in sifted icing sugar.
3. Beat until smooth.
4. Use immediately or store in a refrigerator until ready for use.



DISPLAY CONDITIONS

Chilled, Room Temperature



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake