

CARROT-PINEAPPLE SLICE

OVERVIEW

09-108

INGREDIENTS

Group 1

| Ingredient | KG | % |
|--------------------------|-------|--------|
| All Purpose Flour | 0.200 | 100.00 |
| BAKELS CAKE CONCENTRATE | 0.020 | 10.00 |
| Baking soda | 0.002 | 1.00 |
| BAKELS SHORTENING | 0.031 | 15.63 |
| BAKELS MARGARINE SPECIAL | 0.031 | 15.63 |
| Sugar | 0.200 | 100.00 |
| Eggs | 0.110 | 55.00 |
| Pineapple syrup | 0.028 | 13.75 |
| Carrots (grated) | 0.150 | 75.00 |
| Pineapple Tidbits | 0.075 | 37.50 |
| Total Weight: | | 0.847 |

Yield: 2 x 400g batter

METHOD

How to do it:

1. Blend all purpose flour, Bakels Cake Concentrate, baking soda, Bakels Shortening and Bakels Margarine Special at 1st speed for 3 minutes.
2. Add sugar. Continue mixing for 3 minutes. Scrape down.
3. Shift to 2nd speed. Add whole eggs and pineapple syrup.
4. Shift to 1st speed and mix for 1 minute while adding carrots and pineapple tidbits.
5. Deposit in a rectangular pan. Top with nuts if desired.
6. Bake at 180°C until done.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Slices & Bars