



**DISPLAY CONDITIONS**

Room Temperature



**CATEGORY**

Batter, Cakes



**FINISHED PRODUCT**

Cake

# CARROT PUDDING WITH CREAM CHEESE ICING

## OVERVIEW

19-142

## INGREDIENTS

### Group Batter

Ingredient	KG	%
BAKELS MUFFIN MIX	0.500	100.00
Vegetable Oil	0.150	30.00
Water	0.080	16.00
Whole Eggs	0.175	35.00
Cinnamon powder	0.003	0.60
Nutmeg	0.002	0.40
Baking soda	0.002	0.30
Carrots (grated)	0.200	40.00

**Total Weight:** 1.112

### Group Frosting

Ingredient	KG	%
PETTINICE READY-TO-USE WHITE ICING	0.150	-
Cream Cheese, whipped	0.150	-
Lemon Juice	0.005	-
Lemon Zest	0.002	-

**Total Weight:** 0.307

**Yield:** 5 cake loaves

## METHOD

How to do it:

Cake Batter:

1. Mix all the dry ingredients together. Set aside.
2. In a mixing bowl with paddle attachment, deposit all the wet ingredients and mix on low speed for 30 seconds.
3. Add the dry ingredients and grated carrots and mix for 5-7 minutes.
4. Deposit the cake batter in greased and lined loaf pans.
5. Bake for 40 – 50 minutes at 190°C.
6. Cool inside the loaf pan until set.
7. Remove from pan after cooling.

Frosting:

1. Lightly melt the Pettinice RTU White Icing in the microwave.
2. Cool down and fold in the whipped cream cheese.
3. Add the lemon juice and lemon zest and continue folding.
4. Pour over the baked carrot loaves and slice when set.