

# GLUTEN-FREE CARROT CAKE

## OVERVIEW

12-004

## INGREDIENTS

### Group Cake

Ingredient	KG	%
BAKELS GLUTEN FREE HEALTH BAKING MIX	0.175	100.00
Butter (softened)	0.060	34.30
Mixed spice	0.000	0.20
Eggs	0.150	85.70
Walnuts	0.035	20.00
Carrots (grated)	0.150	85.70
Sugar	0.070	40.00
Cinnamon powder	0.000	0.20

**Total Weight:** 0.641

**Yield:** 2 x 15.6 cm-diameter ring cake

## METHOD

How to do it:

1. Cream butter and sugar until light and fluffy.
2. Beat in eggs one at a time, beating well after each addition.
3. Stir in carrots and water.
4. Sift together Bakels Gluten Free Health Baking Mix and spices and stir in to combine.
5. Fold in walnuts.
6. Spoon mixture in well-greased and line ring pans.
7. Bake at 180°C for 25-30 minutes or until done.
8. Let stand for 10 minutes and turn out. Serve with cream cheese icing.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Gluten Free



## FINISHED PRODUCT

Cake, Gluten Free