



CLASSIC CARROT CAKE

INGREDIENTS

Group 1

| Ingredient | KG |
|---------------------------|--------------|
| Multimix Cake Base | 1.000 |
| Water | 0.230 |
| Oil | 0.300 |
| Egg | 0.365 |
| Grated carrot | 0.200 |
| Chopped walnuts | 0.050 |
| Sultanas | 0.075 |
| Ground cinnamon or nutmeg | 0.010 |
| Total Weight: | 2.230 |

METHOD

Classic Carrot Cake



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Afternoon Tea



FINISHED PRODUCT

Cake

1. Using a beater, blend all ingredients together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 6 minutes.
4. Scale approximately 450g into a round cake tin.
5. Bake at 180°C (360°F) for approximately 50 minutes.
6. Once cool, cut into three even layers.
7. Using Bakels Cream Cheese Flavoured Icing, spread a thin amount between the cake layers and decorate the outside.