



CARROT CAKE MIX

INGREDIENTS

Group Ingredients

Ingredient	KG
Carrot Cake Mix	1.000
Fresh Beaten Eggs	0.300
Oil	0.400
Carrots (Grated)	0.500
Pecan Nuts	0.100
Total Weight:	2.300

METHOD

Beat the eggs for 2 minutes on high speed using a whisk. Add the cake mix then beat on low speed for 4 minutes and Scrape down. Add vegetable oil slowly while beating on slow speed for 1 minute. Stir in the grated carrots and pecan nuts and mix well for 2 minutes. Scoop into baking tins lined with silicone baking paper. Bake at ±180°C for 40 - 50 minutes. Depending on the size of cake. Ice with butter cream icing and decorate as desired.



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery