



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

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 $\pm 180^{\circ}\text{C}$ for 40 - 50 minutes. Depending on the size of cake. Ice with butter cream icing and decorate as desired.