



CATEGORY

Confectionery



FINISHED PRODUCT

Cake, Carrot cake

CARROT CAKE: JILK 60

INGREDIENTS

Group Cake

Ingredient	KG	%
Wheat flour	0.500	29.30
<u>Baking powder</u>	0.016	0.90
Sugar	0.450	26.40
Ginger	0.003	0.20
Oil	0.300	17.61
Cinnamon	0.010	0.59
Egg	0.350	20.54
Water	0.060	3.52
<u>Aromatic Jilk 60</u>	0.015	0.88
Carrots (shredded)	0.300	-
Walnuts (chopped)	0.100	-
Total Weight: 2.104		

Group Frosting

Ingredient	KG	%
Butter	0.200	-
Icing sugar	0.200	-
Philadelphia cheese	0.200	-
<u>Aromatic Vanilla Arom</u>	0.005	-
Total Weight: 0.605		

METHOD

1. Mix all the ingredients without carrots and nuts with a paddle for 1 min on the lowest speed.
2. Scrape down the edge and increase the speed to the 2 gear. Mix for 5 min.
3. Blend the carrot and nuts for 2 min on the lowest speed.
4. Fill a mould.
5. Bake at 160 degrees for approx. 45-50 minutes.

Frosting

1. Whip butter with icing sugar.
2. Add Philadelphia cheese and Aromatic Vanilla Extra.
3. Mix gently for 1 minute on the lowest speed.
4. Decorate with frosting as desired.