



CATEGORY

Confectionery



FINISHED PRODUCT

Cake, Carrot cake

CARROT CAKE: MULTIMIX CAKE COMPLETE

INGREDIENTS

Group Cake

Ingredient	KG	%
<u>Bakels Multimix Cake Complete</u>	1.000	53.20
Oil	0.300	16.00
Egg	0.350	18.60
Water	0.200	10.60
Cinnamon	0.015	0.80
Ginger	0.005	0.30
Cardamom	0.008	0.40
Shredded Carrots	0.380	-
Total Weight:	2.258	

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. Beat all ingredients without the carrots with a paddle for 1 min on the lowest speed.

2. Scrape down the edges and increase the speed to the 2nd gear for 5 min.
3. Add the carrots and mix on the lowest speed for 1 min.
4. Fill a mould 40 * 60 cm.
5. Bake at 180 degrees for approx. 45 min.

Frosting

6. Beat butter with icing sugar.
7. Add the Philadelphia cheese and Aromatic vanilla cream. Mix gently for 1 minute at the lowest speed.
8. Decorate with the frosting.