



CATEGORY

Confectionery



OCCASION

Vegan



**FINISHED
PRODUCT**

Soft Cake

VEGAN CARROT CAKE

INGREDIENTS

Group Cake

Ingredient

[Bakels Vegan Cake Mix](#)

Rapeseed oil

Water

Ginger

Cardamom, ground

Cinnamon

Carrots (grated)

KG

1.000

0.400

0.400

0.004

0.006

0.010

0.360

Total Weight: 2.180

Group Topping

Ingredient

Vegan butter

Vegan cream cheese

[Bakels White Fudgice](#)

Icing sugar

[Aromatic Natural Citrus](#)

[Bakels Creme Filling Lemon](#)

KG

0.500

0.100

0.200

0.100

0.075

0.100

Total Weight: 1.075

METHOD

Mix all the ingredients, except the carrots, with a wing on low speed. Scrape down the edges and mix for 6 minutes on medium speed.

Add the carrots and mix for 1 minute on low speed.

Fill the desired shape/mould almost up to the edge.

Bake at 180°C deck oven/160°C rack oven for about 50 minutes.

Frosting:

Whisk all the ingredients except the soft cheese. When the frosting is fluffy, add the cheese and mix a little more.

Decorate as desired.