



**DISPLAY CONDITIONS**

Ambient



**CATEGORY**

Patisserie



**OCCASION**

Afternoon Tea



**FINISHED PRODUCT**

Cake

# CLASSIC CARROT CAKE

## INGREDIENTS

### Group 1

Ingredient	KG
Multimix Cake Base	1.000
Water	0.230
Oil	0.300
Egg	0.365
Grated carrot	0.200
Chopped walnuts	0.050
Sultanas	0.075
Ground cinnamon or nutmeg	0.010
<b>Total Weight:</b>	<b>2.230</b>

## METHOD

### Classic Carrot Cake

1. Using a beater, blend all ingredients together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 6 minutes.
4. Scale approximately 450g into a round cake tin.
5. Bake at 180°C (360°F) for approximately 50 minutes.
6. Once cool, cut into three even layers.
7. Using Bakels Cream Cheese Flavoured Icing, spread a thin amount between the cake layers and decorate the outside.