



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
Total Weight:	2.230

METHOD

Classic Carrot Cake



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Afternoon Tea



FINISHED PRODUCT

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.