DISPLAY CONDITIONS

Ambient

CATEGORY

Patisserie

OCCASION

Easter

FINISHED PRODUCT

Cake

SPECULOOS 'CARROT' CAKE

INGREDIENTS

Group : Cake

Ingredient	KG
Speculoos Crème Cake Mix	1.000
Egg	0.365
Vegetable oil	0.330
Water	0.230
Ground cinnamon	0.010
Carrot	0.200
Chopped walnuts	0.050
Sultanas	0.075
Total Weight:	2.260

Group : Assembly/Decoration

Ingredient	KG
Cream Cheese Flavoured Icing	0.500
White Pettinice (soft roll icing)	0.275
Green Pettinice (soft roll icing)	0.075
Aromatic orange colour	-
Total Weight:	0.850

METHOD

Cake

1. Place all cake ingredients (excl. chopped walnuts and sultanas) into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 4 minutes on medium speed.
5. Add the chopped walnuts and sultanas and mix for 1 minute on slow speed.
6. Scale at 800g into rectangular silver foils.
7. Bake at 180°C for approx. 35 minutes.

Assembly/Decoration

1. Once cooled, cut out carrot shapes from the rectangle cakes.
2. Place one carrot shaped cake onto a base of your choice.
3. Fill with 200g of softened **Cream Cheese Flavoured Icing**.
4. Place another carrot shaped cake on top of the cream cheese icing to form your carrot and cover the whole cake with 300g of softened **Cream Cheese Flavoured Icing**.
5. Roll out 0.275kg white Pettinice (soft ready-roll icing), coloured with **orange Aromatic colour** to cover the cake.
6. Mark with a few lines to give a carrot effect.
7. Roll out 0.075kg green Pettinice (soft ready-roll icing) to form carrot top leaves to finish.