



## SPECULOOS 'CARROT' CAKE

### INGREDIENTS

#### Group : Cake

Ingredient	KG
<u>Speculoos Crème Cake Mix</u>	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
<b>Total Weight:</b>	<b>2.260</b>

#### Group : Assembly/Decoration

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

### METHOD



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Patisserie



#### OCCASION

Easter



#### FINISHED PRODUCT

Cake

#### 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.