



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Cake, Confectionery, Sweet Good

VEGAN MINIATURE SPICED CARROT CAKE

INGREDIENTS

Group 1

Ingredient	KG	%
Multimix Vegan Cake Complete	1.000	100.00
Water	0.490	49.00
Vegetable oil	0.270	27.00
Tea masala	0.020	2.00
Grated carrot	0.220	22.00
Sultanas	0.120	12.00
Total Weight:	2.120	

Yield: 18 cakes

METHOD

1. Add all ingredients into a mixing bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 5 minutes on medium.
5. Scale at 120g into round cake cases.
6. Bake at 190°C for 30-35 minutes.