

# CARROT AND RAISIN CAKE (USING BAKELS HOMESTYLE CAKE MIX)

## INGREDIENTS

### Group 1

| Ingredient                 | KG    |
|----------------------------|-------|
| Bakels Homestyle Cake Mix  | 3.000 |
| Fresh Carrot (grated)      | 1.200 |
| Raisins (chopped)          | 0.600 |
| Egg                        | 0.450 |
| Vegetable Oil              | 0.450 |
| Water (Variable)           | 0.750 |
| <b>Total Weight: 6.450</b> |       |

**Yield:** Ice with Bakels Lemon Cheesecake Topping using Pettina Cheesecake Mix and sprinkle with walnut pieces. Keep refrigerated.

## METHOD

1. Place eggs and water and then the remaining ingredients into mixing bowl.
2. Blend with beater on low speed.
3. Scrape down.
4. Blend on low speed for 1?2 minutes.
5. Spread evenly into paper-lined baking tray.
6. Oven temperature 175°C.



### CATEGORY

Bakery, Patisserie



### FINISHED PRODUCT

Cake