**DISPLAY CONDITIONS**

Ambient

**CATEGORY**

Bakery, Patisserie

**FINISHED PRODUCT**

Cake, Vegan

# CARROT CAKE (USING BAKELS VEGAN CAKE MIX)

## INGREDIENTS

**Group 1**

| Ingredient | KG |
|---|---|
| Water (Variable) | 0.310 |
| Vegetable Oil | 0.240 |
| Bakels Vegan Cake Mix | 1.000 |
| **Total Weight**: | 1.550 |

**Group 2**

| Ingredient | KG |
|---|---|
| Fresh Carrot (grated) | 0.400 |
| Mixed Spice | 0.020 |
| **Total Weight**: | 0.420 |

## METHOD

1. Place Group 1 ingredients into mixing bowl.
2. Blend on low speed for 1 minute.
3. Scrape down.
4. Blend on medium speed for 6 minutes.
5. Add group 2 ingredients and blend on low speed for 1 minute.
6. Scale 600g into bar cake tins.
7. Bake at 180°C for approximately 50 minutes.