

CARROT SLICE AND CARROT CAKE (USING BAKELS CARROT CAKE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Bakels Carrot Cake Mix	3.000
Cake Margarine - Medium Grade	0.500
Egg	0.425
Water (Variable)	1.450
Total Weight: 5.375	

METHOD

1. Place BAKELS CARROT CAKE MIX and cake margarine in the mixing bowl and blend together on low speed.
2. Scrape down.
3. Add eggs and water and blend on low speed for 1 or 2 minutes.
4. Do not over-mix.
5. Oven temperature 180°C.

Notes: The above recipe is suitable for one standard baking tray.
The 500 g of margarine may be exchanged for 725 g of vegetable oil if so desired.
This recipe is also suitable for bar cakes, round cakes and cup cakes.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Carrot Cake