

GLUTEN FREE CARROT CAKE AND MUFFIN (USING GLUTEN FREE BAKING MIX)

INGREDIENTS

Group 1

| Ingredient | KG |
|----------------------|--------------|
| Butter (softened) | 0.125 |
| Sugar | 0.175 |
| Total Weight: | 0.300 |

Group 2

| Ingredient | KG |
|----------------------|--------------|
| Egg | 0.250 |
| Water | 0.100 |
| Carrot (grated) | 0.250 |
| Total Weight: | 0.600 |

Group 3

| Ingredient | KG |
|-------------------------------|--------------|
| Mixed Spice | 0.005 |
| Cinnamon | 0.005 |
| Bakels Gluten Free Baking Mix | 0.325 |
| Total Weight: | 0.335 |

Group 4

| Ingredient | KG |
|----------------------|--------------|
| Walnuts (chopped) | 0.080 |
| Total Weight: | 0.080 |

METHOD

1. Cream together Group 1.
2. Add Group 2, mix on slow speed for 2 minutes.
3. Sieve Group 3 add to mix and mix on slow speed for 1 minute.
4. Scrape down, and mix for a further 1 minute on 2nd speed.
5. Add Group 4 and stir in.
6. Bake at 180°C for 25-30 minutes or until done dependent on oven.
7. For muffins bake at 180°C for 15-20 minutes or until done dependent on oven.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Carrot Cake, Gluten Free