

WALNUT AND RAISIN CAKE (USING BAKELS CARROT CAKE MIX)

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CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Cake

INGREDIENTS

Group 1

IngredientKGBakels Carrot Cake Mix3.000Cake Margarine - Medium Grade0.500Total Weight: 3.500

Group 2

Ingredient	KG
Raisins (chopped)	0.600
Walnut Crumbs	0.450
Egg	0.450
Water (Variable)	1.450
	Total Weight: 2.950

METHOD

- 1. Place Group 1 in mixing bowl.
- 2. Blend together on low speed using a beater.
- 3. Add Group 2 and blend on low speed for 1-2 minutes.
- 4. Do not over-mix.
- 5. Oven temperature 180°C.

Notes: The above recipe is suitable for one standard baking tray.

This recipe is also suitable for bar cakes, round cakes, cup cakes and slices.