



Cakes and Muffins - Muffins

Cakes and Muffins - Slices

**Recipe No:**

**R720 - R720I**

## **CARROT CAKE, MUFFIN & SLICE**

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Finely Grated Carrot	1.000
	Water	0.325
	Sultanas	0.500
	Crushed Pineapple	0.400
2	FINO BRAN MUFFIN MIX	2.400
	BAKELS CRÈME CAKE MIX	1.600
	Water	1.000
	Eggs	1.000
	SOYABEAN OIL	0.400
	Baking Soda	0.040
<b>Total Weight</b>		<b>8.665</b>

**Method:**

1. Place Group 1 in a saucepan.
2. Place on heat and bring to boil for 2 minutes.
3. Place Group 1 and Group 2 in machine bowl.
4. Muffins - mix on slow speed for 2 minutes.
5. Cakes and Slices - mix on slow speed for 8 minutes.
6. Oven temperatures:
7. Muffins - 12 minutes at 220 °C (430°F)
8. Loaves - 20 minutes at 200°C (390°F)
9. Slices - 18 minutes at 175°C (350°F).

**Yield:** Yield:Muffins - 108 units @80g (3oz)Loaves - 19 greased nut roll tins @450g (1lb 2oz)Slices - 1 standard baking tray.