



Cakes and Muffins - Carrot Cakes

Recipe No:
R203 - R203d

CARROT CAKE

USING [BAKELS CREME CAKE MUFFIN MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Eggs	0.650	14%
	Water	0.300	6%
	BAKELS CRÈME CAKE MIX	2.000	42%
	Bicarbonate of Soda	0.018	0.4%
	Flour	0.400	8.4%
	Mixed Spice	0.025	0.5%
2	VEGETABLE OIL (CANOLA or SOYABEAN)	0.560	11.7%
3	Grated Carrot	0.800	17%

Total Weight	4.753
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Method:

1. Place Group 1 ingredients in mixing bowl in above order.
2. Blend for approximately 1 minute on slow speed.
3. Scrape down.
4. Mix on second speed for 4 minutes.
5. Blend in Group 2 on slow speed.
6. Do not overmix.
7. Blend group 3 on slow speed.
8. Do not overmix.
9. Oven temperature 160°C.
10. When cooled, ice with cream cheese icing using Recipe No. R203e/R652a.

Notes:

This recipe is also ideal for muffins, scaled at 80 g.

Mixed Spice can be replaced for 35 g BAKELS BUN SPICE PASTE (4360).

Recipe percentages are on total batter/mix weight (100%).

Yield: One Block Cake or 54 Muffins @ 80g