



Cakes and Muffins - Cake and Sponge Stabilisers

Recipe No:

R222 - R222a

CARROT CAKE

USING [P3](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Eggs	0.600
	Water	0.150
	Sugar	0.600
	Brown Sugar	0.600
	Flour	1.100
	Milk Powder	0.100
	HERCULES BAKING POWDER	0.025
	Bicarbonate of Soda	0.015
	MORAH CAKE	0.350
	P3	0.050
	Grated Carrot	1.100
	Caramel Colour	0.025
	APITO FRUIT CAKE PASTE	0.050

Total Weight	4.765
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- Method:**
1. Place all ingredients in machine bowl in the above order.
 2. Blend together for 1 minute.
 3. Scrape down bowl.
 4. Beat on top speed for 3 minutes.
 5. Oven temperature 175°C (350°F).

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.