



Cakes and Muffins - Cake Premixes

Recipe No:

R225 - R225f

CARROT & PINEAPPLE LOAF

USING [BAKELS COUNTRY LOAF MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Water	0.350
	NZB SOYABEAN OIL	0.400
	Eggs 6	0.350
	Grated Carrot	1.220
	Crushed Pineapple	0.350
	Mixed Spice	0.015
	Bicarbonate of Soda	0.010
	BAKELS COUNTRY LOAF MIX	1.800

Total Weight	4.495
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- Method:**
1. Place all ingredients into a mixing bowl fitted with beater in above order.
 2. Blend on first speed for 1 minute, do not over mix.
 3. Scrape down.
 4. Blend on first speed for a further 2 minutes, do not over mix.
 5. Prepare suitable sized loaf tin by lightly greasing with TINGLIDE or TINGLIDE SPRAY.
 6. Deposit batter into tin.
 7. Bake at 175°C (350°F) for approximately 35 minutes.

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

Yield: Yield: 9 loaves at 495g.