



Cakes and Muffins - Carrot Cakes

**Recipe No:**

**R321 - R321a**

**GOLD LABEL CARROT CAKE**

USING GOLD LABEL CARROT CAKE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	GOLD LABEL CARROT CAKE MIX	2.460	51.5%
	Grated Carrot	0.900	18.8%
	Eggs	0.690	14.4%
	Vegetable Oil	0.750	15.6%

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<b>Total Weight</b>	<b>4.800</b>
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- Method:**
1. Add all ingredients to a mixing bowl.
  2. Using a beater mix for 1 minute on slow speed and scrape down.
  3. Mix for 1 minute on medium speed.
  4. Deposit into greased baking tin.
  5. Scale weight: 1600g or as required to suit tin size.
  6. Bake temperature: 170°C.
  7. Bake time: 80 or until fully baked.

**Notes:** Recipe percentages are on total batter / mix weight (100%)  
Recipe Suggestions: Add walnuts, seeds or dried fruit.

**Yield:** 3 cakes scaled at 1600 gram