



Oils, Margarines and Shortenings - Margarines and Shortenings

**Recipe No:**  
**R751 - R751a**

**CARROT CAKE Hi Vol Cake Margarine**

USING HI-VOL CAKE MARGARINE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Hi Vol Cake Margarine	1.400
	Brown Sugar	1.400
	Caramel Colour (to suit)	0.000
2	Egg (1 medium sized)	0.600
3	Flour	2.000
	Baking Powder	0.050
	Bicarbonate of Soda	0.015
	Cinnamon	0.030
4	Carrots (grated)	2.000
	Sultanas	1.500
	Walnuts (chopped)	0.600

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<b>Total Weight</b>	<b>9.595</b>
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- Method:**
1. Place Group 1 into a mixing bowl and mix until a smooth batter.
  2. Add Group 2 to Group 1 in 3 stages and scrape down.
  3. Sieve Group 3 and add to Group 1 and aerate for 3 minutes on second speed
  4. Fold Group 4 into batter
  5. Scale at 650g in 18cm baking tins
  6. Oven temperature 175°C
  7. Baking time 50 minutes approximately