



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter 2023

CARROT CAKE SQUARES

OVERVIEW

(Recipe makes 30 Carrot Cake Squares)

INGREDIENTS

Group 1

Ingredient	KG
<u>Carrot Cake Mix</u>	2.000
Eggs	0.600
Bakels Ultrafry Sunflower Oil	0.800
Carrots (Grated)	1.000
Pecan Nuts (Optional)	0.250
Buttercream Icing	0.300
Total Weight:	4.950

METHOD

1. Using a flat beater, beat the eggs on high-speed.
2. Add the Carrot Cake Mix and mix well for 4 minutes on medium speed.
3. Stop the mixer and scrape down.
4. Add the oil and mix on slow speed for 2 minutes.
5. Add the grated carrots and mix on slow speed for 2 minutes and then on high speed for 1 minute.

6. Add the Pecan Nuts and mix on medium speed for 1 minute.
7. Pour the batter into a baking tray (48cm x 35cm) prepared with Tingle.
8. Bake at 180°C for 25 - 30 minutes.
9. Once baked, allow to cool and ice with Buttercream and decorate for Easter as desired.