



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter

EASTER CARROT CAKE

INGREDIENTS

Group Ingredients

Ingredient	KG
<u>Carrot Mix</u>	2.000
Eggs	0.600
Oil	0.800
Carrots (Grated)	1.000
Total Weight:	4.400

METHOD

In a mixing bowl, beat the eggs for 2 minutes on high-speed using a flat beater. Add the Carrot Cake mix then beat on slow speed for 4 minutes. Scrape down. Add oil slowly while beating on slow speed for 1 minute. Stir in the grated carrots and mix well for 2 minutes. Pour into 8" baking tins lined with silicone baking paper. Bake at $\pm 180^{\circ}\text{C}$ for 45-50 minutes. Depending on the size of cake.

TOPPING (kg)

1. 0.300 Pettina Cheesecake Mix
2. 0.150 Crushed pecan nuts
3. Decorate with Easter decorations or as desired.