



**CATEGORY**

Cakes & Muffins

# CARROT CAKE HI VOL CAKE MARGARINE

## INGREDIENTS

### Group 1

Ingredient	KG
Hi Vol Cake Margarine	1.400
Brown Sugar	1.400
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Baking Powder	0.050
Bicarbonate of Soda	0.015
Cinnamon	0.030
Sultanas	1.500
Walnuts (chopped)	0.600
<b>Total Weight:</b>	<b>4.995</b>

### Group 2

Ingredient	KG
	0.600
<b>Total Weight:</b>	<b>0.600</b>

### Group 3

Ingredient	KG
Flour	2.000
<b>Total Weight:</b>	<b>2.000</b>

### Group 4

Ingredient	KG
Carrots (grated)	2.000
<b>Total Weight:</b>	<b>2.000</b>

## METHOD

Place Group 1 into a mixing bowl and mix until a smooth batter. Add Group 2 to Group 1 in 3 stages and scrape down. Sieve Group 3 and add to Group 1 and aerate for 3 minutes on second speed Fold Group 4 into batter Scale at 650g in 18cm baking tins Oven temperature 175°C Baking time 50 minutes approximately