



# CARROT CAKE MUFFIN & SLICE

## Ingredients

### Group 1

Ingredient	KG
Finely Grated Carrot	1.000
Water	0.325
Sultanas	0.500
Crushed Pineapple	0.400
BAKELS CRÈME CAKE MIX	1.600
SOYABEAN OIL	1.000
Baking Soda	0.400

**Total Weight:** 5.225

### Group 2

Ingredient	KG
FINO BRAN MUFFIN MIX	2.400

**Total Weight:** 2.400

## Method

Place Group 1 in a saucepan. Place on heat and bring to boil for 2 minutes. Place Group 1 and Group 2 in machine bowl. Muffins - mix on slow speed for 2 minutes. Cakes and Slices - mix on slow speed for 8 minutes. Oven temperatures: Muffins - 12 minutes at 220 °C (430°F) Loaves - 20 minutes at 200°C (390°F) Slices - 18 minutes at 175°C (350°F).



## Category

Cakes and Muffins, Muffins



## Finished Product

Yield: Muffins - 108 units @80g (3oz) Loaves - 19 greased nut roll tins @450g (1lb 2oz) Slices - 1 standard baking tray.