



CATEGORY

Gluten Free

GLUTEN FREE CARROT CAKE AND MUFFINS

INGREDIENTS

Group 1

Ingredient	KG
Butter (Softened)	0.125
Castor Sugar	0.175
Total Weight:	0.300

Group 2

Ingredient	KG
Eggs	0.250
Water	0.100
Grated Carrot	0.250
Total Weight:	0.600

Group 3

Ingredient	KG
Mixed Spice	0.005
Cinnamon	0.005
GLUTEN FREE BAKING MIX	0.325
Total Weight:	0.335

Group 4

Ingredient	KG
Walnuts (chopped)	0.080
Total Weight:	0.080

METHOD

Cream together Group 1. Add Group 2 mix on slow speed for 2 minutes. Sieve Group 3 add to mix and mix on slow speed for 1 minute. Scrape down and mix for a further 1 minute on 2nd speed. Add Group 4 and stir in. Bake at 180°C for 25-30 minutes or until done dependent on oven. For Muffins bake at 180°C for 15-20 minutes or until done dependent on oven.