



# GOLD LABEL CARROT CAKE

## Ingredients

### Group 1

Ingredient	Weight (%)	KG
Grated Carrot		0.900
Eggs		18.8
		0.690
		14.4
VEGETABLE OIL		0.750
		15.6
GOLD LABEL CARROT CAKE MIX		2.460
		51.5

Total Weight: 4.800

## Method

Add all ingredients to a mixing bowl. Using a beater mix for 1 minute on slow speed and scrape down. Mix for 1 minute on medium speed. Deposit into greased baking tin. Scale weight: 1600g or as required to suit tin size. Bake temperature: 170°C. Bake time: 80 or until fully baked.



## Category

[Cakes and Muffins](#), [Carrot Cakes](#)



## Finished Product

[3 cakes scaled at 1600 gram](#)

