



CATEGORY

Confectionery



FINISHED PRODUCT

Carrot cake, Soft Cake

CARROT CAKE: AROZYME M

INGREDIENTS

Group Cake

| Ingredient | KG | % |
|---------------------------|-------|-------|
| Egg | 0.500 | 23.00 |
| Oil | 0.400 | 18.40 |
| Sugar | 0.600 | 27.60 |
| <u>Aromatic Arozyme M</u> | 0.090 | 4.10 |
| <u>Aromatic Dorothy</u> | 0.035 | 1.60 |
| Wheat flour | 0.550 | 25.30 |
| Cinnamon | 0.028 | 1.30 |
| Carrots (shredded) | 0.700 | 32.20 |
| Total Weight: 2.903 | | |

Group Frosting

| Ingredient | KG | % |
|---------------------------------|-------|---|
| Butter | 0.200 | - |
| Icing sugar | 0.200 | - |
| Philadelphia cheese | 0.200 | - |
| <u>Aromatic Vanilla Flavour</u> | 0.005 | - |
| Total Weight: 0.605 | | |

METHOD

1. Beat all ingredients without the carrots with a paddle for 1 min on the lowest speed.
2. Scrape down the edges and increase the speed to the 2nd gear for 5 minutes.
3. Add the carrots and mix on lowest speed for 1 minute.?
4. ?Fill a mould 40 * 60 cm.?
5. Baked at 180 degrees for approx. 60- 70 minutes.

Frosting

6. Whisk butter with icing sugar.
7. Add the Philadelphia cheese and Aromatic Vanilla Flavour.
8. Mix gently for 1 minute at the lowest speed.
9. Decorate with the frosting.