



CATEGORY

Confectionery



FINISHED PRODUCT

Carrot cake, Soft Cake

CARROT CAKE: SILKY CAKE PF

INGREDIENTS

Group Cake

Ingredient	KG
Egg	0.350
Water	0.060
Oil	0.300
Sugar	0.450
Ginger	0.005
Cardamom	0.008
Cinnamon	0.015
<u>Bakels Silky Cake PF</u>	-
Wheat flour	0.360
Total Weight:	1.548

Group Frosting

Ingredient	KG
Butter	-
Icing sugar	-
Philadelphia cheese	-
<u>Aromatic Vanilla Flavour</u>	-
Total Weight:	0.000

METHOD

1. Beat all ingredients without carrots with a paddle for 1 min on the lowest speed.
2. Scrape down the edge and increase the speed to the 2nd gear. Mix for 5 min.
3. Add the carrot and mix for 1 min?
4. Fill a mould ?
5. ?Baked at 170 degrees for approx. 45-50 min.

Frosting

6. Beat butter with icing sugar.
7. Add the Philadelphia cheese and Aromatic vanilla cream. Mix gently for 1 minute at the lowest speed.
8. Decorate with the frosting.