



CATEGORY

Confectionery



OCCASION

Vegan



FINISHED PRODUCT

Soft Cake

VEGAN CARROT CAKE

INGREDIENTS

Group Cake

Ingredient	KG
Bakels Vegan Cake Mix	1.000
Rapeseed oil	0.400
Water	0.400
Ginger	0.004
Cardamom, ground	0.006
Cinnamon	0.010
Carotts (grated)	0.360
Total Weight:	2.180

Group Topping

Ingredient	KG
Vegan butter	0.500
Vegan cream cheese	0.100
Bakels White Fudgice	0.200
Icing sugar	0.100
Aromatic Natural Citrus	0.075
Bakels Creme Filling Lemon	0.100
Total Weight:	1.075

METHOD

Mix all the ingredients, except the carrots, with a wing on low speed. Scrape down the edges and mix for 6 minutes on medium speed.

Add the carrots and mix for 1 minute on low speed.

Fill the desired shape/mould almost up to the edge.

Bake at 180°C deck oven/160°C rack oven for about 50 minutes.

Frosting:

Whisk all the ingredients except the soft cheese. When the frosting is fluffy, add the cheese and mix a little more.

Decorate as desired.