



## Carrot Cake Mix

AB | MAURI



ULTIMATE COLLECTION

## A moist eating, spiced cake mix, which is an excellent base with which to produce delicious and flavour packed carrot cakes.

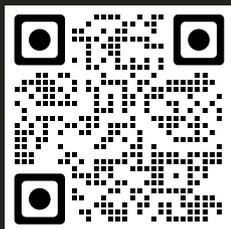
- Beautifully spiced giving a fabulous traditional flavour; which consumers will know and love.
- Consistently gives a uniform and even crumb structure.
- Produces great quality looking cakes which are robust, sliceable and soft eating.
- Suitable for producing loaf cakes, muffins and traybakes.
- Pairs perfectly with mascarpone cream cheese icing!

**Just add** Egg  
Vegetable Oil  
Water  
Carrot

**Suitable for** Vegetarians

**Packaging** 12.5KG PureCraft™ Bag

**Shelf Life** 9 Months



[www.purecraft-abmauri.com](http://www.purecraft-abmauri.com)

[purecraft@abmauri.com](mailto:purecraft@abmauri.com)

01604 755 522

 @purecraft\_abm

 @purecraft\_abm

 purecraft-abm

### Recipe

	Small Recipe (kg)	Large Recipe (kg)
Carrot		
Cake Mix	1.000	12.500
Whole Egg	0.210	2.625
Vegetable Oil	0.055	0.700
Water	0.300	3.750
Grated Carrot	0.215	2.700
Sultanas	0.080	1.000
Total	1.860	23.275

### Method

Place the mix into a mixing bowl fitted with a beater. Combine all the liquids and add over 1 minute on slow speed. Scrape down. Mix for 3 minutes on medium speed. Add any inclusions at this point and blend through.

### Scaling

6" R/Cake: 550-600g  
Loaf Cakes: 350-400g into a lined loaf cake tin  
Traybakes: 4kg into a 455mm x 760mm (18x30") greased and lined baking sheet.

### Baking

Round Cakes: 160°C (320°F) 50-55 minutes  
Loaf Cakes: 180°C (360°F) 40-45 minutes  
Traybakes: 180°C (360°F) 25-30 minutes

### DID YOU KNOW...

According to food historians, our modern carrot cake most likely descended from Medieval carrot puddings enjoyed by people in Europe. Carrots were used when sugar and other sweeteners were difficult or expensive to come by.