



Make Up Instructions

11318 CARROT CAKE MIX

Recipe

11318 Carrot Cake Mix	1000 g	3000 g	1000 g
Vegetable Oil	250 g	750 g	250 g
Water	250 g	750 g	150 g
Eggs	140 g	420 g	140 g
Carrots (grated)	300 g	900 g	----
Walnuts	50 g	150 g	----
Pineapple Crushed (optional)	50 g	150 g	----
Banana Kularome	----	----	10 g
Banana Mashed	----	----	450 g

Method

1. Place oil, water, egg and Carrot Cake Mix into mixing bowl and blend for 1 minute using cake beater on low speed. Scrape down.
2. Mix for a further 3 minutes on low speed.
3. Blend in grated carrots (or banana) and walnuts by hand.
4. Deposit and bake as desired.

Suggested Batter Weight and Baking Times (Guide Only)

- 7" Round Cake Tin - 650g, bake at 180°C for 45 minutes. (Optional - A fluted pan liner can also be used in place of greasing the tin).
- Baking Tray – 6000 - 7000g (slab), bake at 180°C for 45-60 minutes.
- (730x400x50mm) - 3000g (sheet), bake at 180°C for 35-40 minutes.

Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.