



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Afternoon Tea



FINISHED PRODUCT

Teacake

EGG-FREE CARROT & RAISIN CAKE

OVERVIEW

This light texture cake with carrot and raisin in every bite makes it delicious. It can be served with vanilla ice cream.

INGREDIENTS

Group 1

Ingredient	KG
Super Moist Egg-Free Cake Mix	1.000
Water	0.450
Oil	0.250
Melted Butter	0.100
Grated Carrot	0.140
Chopped Raisins	0.050
Cardamon Powder	0.010
Total Weight:	2.000

METHOD

- Mix all ingredients in mixing bowl together except Oil and Butter.
- Mix on slow speed for 1 minute.

- Mix for 4 minutes at Fast speed.
- Add butter and oil and mix for 1 minutes at slow speed.
- Pour the batter in cake mold.
- Bake at 180⁰ C for 30 mins.
- Dust icing sugar.