

Vegan Carrot Cakes using VEGAN CAKE MIX

(Recipe for one tray of 60 cm x 40 cm or for eight gugelhupf tins of 19 cm Ø)

Wheat flour	0.400 kg
VEGAN CAKE MIX	1.500 kg
Carrots, grated	1.000 kg
Vegetable oil	0.500 kg
Brown sugar	0.350 kg
Hazelnuts, grated, roasted	0.200 kg
Baking powder	0.030 kg
Cinnamon	0.010 kg
Water	0.750 kg
Total weight	4.740 kg

Mixing time: 3 minutes

Scaling weight: 4.500 kg for one tray
0.550 kg for one gugelhupf tin

Baking temperature: 190° C

Baking time: 40 – 50 minutes

Instructions for use: Spread the batter onto a tray and bake. After baking, glaze with apricot jelly. After cooling, cover with a light-coloured coating or fondant. Subsequently, decorate as desired (e.g. marzipan carrots from DREIDOPPEL).

