

## Gluten-free Carrot Cake using SINGLUPAN



Recipe for 2 trays of 60 x 40 cm

SINGLUPAN	2.000 kg
Whole egg	2.000 kg
Butter, soft	1.500 kg
Brown sugar	2.000 kg
Milk	0.250 kg
Gluten-free baking powder	0.040 kg
Vanilla flavour, lemon flavour	as required

Hazelnuts, grated, roasted	0.300 kg
Carrots, grated	1.200 kg
<b>Total weight</b>	<b>9.290 kg</b>

Mixing time: approx. 3 minutes slow

Scaling weight: 4.500 kg

Instructions for use: Spread the batter onto a tray and bake.

Baking temperature: 180° C

Baking time: approx. 45 minutes

Instructions for use: 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).