

# Gluten-free Carrot Cake

## using SINGLUPAN

(Recipe for 2 trays of 60 cm x 40 cm)

SINGLUPAN	2.000 kg	04 lb	06.5 oz
Whole egg	2.000 kg	04 lb	06.5 oz
Butter, soft	1.500 kg	03 lb	05.0 oz
Brown sugar	2.000 kg	04 lb	06.5 oz
Milk	0.250 kg	00 lb	09.0 oz
Gluten-free baking powder	0.040 kg	00 lb	01.5 oz
Vanilla flavour, lemon flavour			as required
Hazelnuts, grated, roasted	0.300 kg	00 lb	10.5 oz
<u>Carrots, grated</u>	<u>1.200 kg</u>	<u>02 lb</u>	<u>10.5 oz</u>
Total weight	9.290 kg	20 lb	08.0 oz

- Mixing time: approx. 3 minutes, slow
- Scaling weight: 4.500 kg (09 lb 14.5 oz) for one tray (60 cm x 40 cm)
- Baking temperature: 180° C
- Baking time: approx. 45 minutes
- Instructions for use: Spread the batter onto a tray and bake. After baking, glaze with apricot jelly. Allow the cake to cool and cover with light-coloured coating or fondant. Decorate as desired (e.g. marzipan carrots from DREIDOPPEL).



RECIPE SERVICE



IREKS U.K. Ltd.  
Herons Way  
Chester Business Park  
CHESTER CH4 9QR  
UNITED KINGDOM  
Tel.: +44 1244 893713  
info@ireks.co.uk  
www.ireks.co.uk  
www.ireks.ie

  
**IREKS**