



Gluten-free Carrot Cake

using MUFFIN-MIX GLUTEN-FREE



Recipe for 1 tray of 60 x 40 cm or for 8 gugelhupf tins of Ø 19 cm

Potato starch	0.400 kg
MUFFIN-MIX GLUTEN-FREE	1.500 kg
Carrots, grated	1.000 kg
Whole egg	0.750 kg
Vegetable oil	0.525 kg
Brown sugar	0.350 kg
Hazelnuts, grated, roasted	0.200 kg
Cinnamon	0.010 kg
Water	0.225 kg
Total weight	4.960 kg

Mixing time: Mix the ingredients approx. 3 minutes until smooth.

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

Baking temperature: 190° C

Baking time: 40 – 50 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).