Vegan Carrot Cakes using VEGAN CAKE MIX

Recipe for one tray of 60 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
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).

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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