



Vegan, Gluten-free Carrot-Hazelnut Cakes using GLUTEN-FREE VEGAN CAKE MIX



Recipe for approx. 40 pieces

Plain cake batter:

GLUTEN-FREE VEGAN CAKE MIX	1.000 kg
Vegetable oil	0.300 kg
Hazelnuts, chopped, roasted	0.160 kg
Cinnamon, ground	0.008 kg
Water	0.400 kg

Carrot strips	0.400 kg
<hr/> Total weight	<hr/> 2.268 kg

Mixing time: 3 – 4 minutes

Scaling weight: approx. 0.055 kg

Instructions for use: Mix all the ingredients, apart from the carrot strips, on medium speed and gradually add the carrot strips towards the end of the mixing time. Fill the batter into the moulds and bake.

Baking temperature: 190° C

Baking time: 25 – 30 minutes



Gluten
FREE

RECIPE SERVICE



Vanilla cream:

Vegan cream margarine	0.500 kg
Water	0.150 kg
Icing sugar	0.400 kg
Vanilla paste	0.010 kg
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Total weight	1.060 kg

Instructions for use: Whip all the ingredients together and decorate the cooled cakes as desired.