

# Carrot Cake Mix

## Instructions

**Just add Carrot,  
Oil & Water!**



This chart gives measurements for the ingredients needed when baking different shapes and sizes.

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Have you tried our other cake mixes? They are versatile and reliable, ideal for the busy baker. Add dried fruit to our vanilla sponge mix for a delicious lightly fruited cake, or indulgent chocolate chips to the chocolate sponge mix for a real chocoholics dream!

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The table below gives the weight of Carrot Cake Mix and other ingredients needed for different sizes of cake. Any extras (nuts etc) can be blended in at the end without altering the quantity of other ingredients.

### ALL WEIGHTS ARE IN GRAMS

	6" Round	8" Round	10" Round	12" Round
Cake Mix	435	765	1200	1720
Vegetable Oil	20	35	55	75
Water	195	345	540	770
Grated Carrot	110	190	300	430
Walnuts (Optional)	40	70	110	155
<b>TOTAL WEIGHT</b>	<b>800</b>	<b>1405</b>	<b>2205</b>	<b>3150</b>

	6" Square	8" Square	10" Square	12" Square
Cake Mix	545	970	1530	2185
Vegetable Oil	25	45	70	100
Water	245	435	685	980
Grated Carrot	135	240	380	545
Walnuts (Optional)	50	90	135	200
<b>TOTAL WEIGHT</b>	<b>1000</b>	<b>1780</b>	<b>2800</b>	<b>4010</b>

## INSTRUCTIONS

### For Sweet Success Carrot Cake Mix

#### INGREDIENTS

All ingredients should be at room temperature before starting. You can add nuts, fruit, pineapple crush etc for variety. If adding pineapple, use approx half the weight given for the chopped walnuts in the recipe chart. Just blend in at the end of mixing.

#### SHELF LIFE

As this is a very moist cake, expect your cake to last for around 1 week from baking, depending on storage conditions. If a longer life is needed, substitute half the water in the recipe with glycerine. This should give around a 2 week shelf life.

#### PREPARING THE TIN

Use vegetable oil or cake release spray on the tin, and a piece of greaseproof paper to line the base. A 3" high tin is recommended to bake a 2.5" high cake. The scaling weights given are for a 2.5" deep cake – shallower cakes will need less batter, eg a 2" deep cake will need 20% less.

#### BAKING TEMPERATURES AND TIMES

For a 2.5" deep cake we recommend baking at 140°C from around 2 hours up to 2 hours 45 minutes, depending on the size of the cake. Exact times and temperatures will depend on your oven. This cool bake will give a flatter top, suitable for a decorated cake. Higher temperatures will give a more domed top. For Sheet cakes of 1.25" deep - bake at 180°C for 35-40 minutes

Smaller cakes (cupcakes, muffins etc) need a higher temperature of around 160°C, or up to 200°C if you want a more domed top. Obviously cupcakes will take less time – try baking for up to 45 minutes if using the lower temperature, less if baking at 200°C. Foil cupcake cases work best – paper ones tend to peel away from cakes made to this recipe.

#### COOLING

Cool for 15 minutes in the tin, then invert onto a cooling rack or some sugared greaseproof paper or board.

Cooling upside down will help flatten any doming on the top. We would decorate the cake using the flat baked base as the top. Wait until completely cool before wrapping in polythene, foil, or placing in a cake storage tin

#### MIXING

The instructions given are for a conventional planetary mixer such as a Kenwood Chef or Kitchenaid fitted with a beater (not a whisk) but successful results can also be obtained with a hand held mixer or by mixing by hand.

Avoid splashing by slowly streaming liquids in whilst the mixer is running slowly. Then stop the mixer and scrape down, before mixing again for the recommended time. A standard Kenwood Chef bowl (4 litre) can mix up to 2.5kg batter – enough for a 12" Square Cake.

#### METHOD

Weigh the cake mix into your bowl, then add 2/3 of the water and all the vegetable oil. Mix for one minute on a slow speed (if using a machine) then stop, scrape down the bowl and beater, and mix again for 3-4 minutes on a medium speed. Then pour in the remaining water and mix on slow speed for 1 minute. Stop the mixer, scrape down, then mix again on slow for another 2 minutes. Finally add the grated carrot (and the pineapple/walnut, if using) and mix until all combined.

Then pour into the prepared tin and bake according to size and depth required – see baking temperatures and times, left.

#### OTHER PRODUCTS

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