



Food For Thought Recipe and Allergen Card

Carrot Cake

100 Portions

Ingredient	Hannah Product Code	Quantity
Margarine	C000266	1,500g
Soft brown sugar	D001213	1,500g
Eggs	C000350	24
Self Raising flour	D200200	3kg
Baking powder	D001685	3tbsp
Carrot – Peeled and grated		1.5k
Sultanas	D005160	500g
Cream cheese		500g
Icing Sugar	D001207	2k
Orange – Juice and zest		2

RECIPE METHOD – ALLERGENS

1. In a mixer with the beater attachment, cream the sugar and margarine
2. Add the eggs one at a time, beating well
3. Mix the flour and baking powder, add to the mix
4. Add carrots and sultanas, mix well
5. Spoon the mixture into trays filling 2/3 full
6. Cook for 30-40 minutes at 170°C or until cooked right through
7. Allow to cool in the tray
8. Add the cream cheese, icing sugar and orange juice and zest to the mixing bowl and gradually beat well until mixed
9. Top the cold cake
10. Top with a little more orange zest

The allergens highlighted in RED are present in this dish
Allergens:
Cereals : Wheat Rye Barley Oats Spelt Kamut
Milk
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...