



Carrot Cake

| Ingredient | 10 Portions | 50 Portions | 100 Portions |
|----------------------------|-------------|-------------|--------------|
| Margarine | 150g | 750g | 1.5kg |
| Soft brown sugar | 150g | 750g | 1.5kg |
| Eggs | 3 | 12 | 24 |
| Self Raising flour | 300g | 1.5kg | 3kg |
| Baking powder | 1 tsp | 1.5tbsp | 3tbsp |
| Carrot – Peeled and grated | 150g | 750g | 1.5k |
| Sultanas | 50 | 250g | 500g |
| Cream cheese | 50 | 250g | 500g |
| Icing Sugar | 200g | 1kg | 2kg |
| Orange – Juice and zest | A dash | 1 | 2 |

Key Points

You can make the cake base to this recipe in advance and freeze it for future use

Method

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

Allergens Wheat, Milk, Eggs, Sulphites