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, Soya, Milk, Eggs, Sulphites