

# Carrot CAKE MIX

**2020  
SUGAR COMPLIANT**

## Product Information

### Description

A rich spicy sponge cake mix, this mix makes a moist carrot cake with that homemade look. Suitable for making large tray bake, sponge cakes and individual loaf cakes. For something extra special why not add a butter cream filling and a lemon drizzle topping. Carrots not included.

Brand: Middleton Catering Mixes

Description: Carrot Cake Mix

Pack Size: 3.5kg

Storage: Ambient

Order Code: CM0015

(Internal Code: P700)



### Shelf Life

48 hours after baking

### Portion Yields

3.5kg makes 10 x 8" round tins per bag.

### Compliance

Manufactured in a factory accredited to BRC Standards

### Features and Benefit

- ✓ Easy to use just add water, oil, grated carrots and chopped walnuts
- ✓ Suitable for Vegetarians
- ✓ 2020 Sugar Compliant

### Nutritional Information

Nutritional Information	100g as sold	Per 57g portion as consumed
Energy (kJ)	1807	741
Energy (kcal)	430	177
Fat (g)	13.7	8.9
of which Saturates (g)	6.4	2.5
Carbohydrate (g)	69	21
of which Sugars (g)	30.0	9.6
Fibre (g)	2.4	1.1
Protein (g)	7.3	2.8
Salt (g)	2.1	0.6

### Ingredients

**WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Sugar, Vegetable Oil Blend (Palm & Rapeseed Oil), Dried Whole **EGG** Powder, Malted **BARLEY**, Maize Starch, Raising Agents (E500(ii), E450), Palm Oil, **SOYA** Flour, Modified Maize Starch, Whey Powder (**MILK**), Acid Casein (**MILK**), Sodium Carbonate, Disodium Phosphate, Salt, Emulsifier (Rice Starch, E475, E471), Colour (Caramel Powder), Flavourings, Thickener (Xanthan Gum), Ground Cinnamon.

### Allergens

For allergy advice see ingredients in "**bold**" and UPPERCASE

### Cooking Instructions

**CARROTS NOT INCLUDED**

Dry Mix	Water	Oil	Carrots	Walnuts	57g portions
1kg	400g	75g	300g	120g	33
3.5kg	1400g	262g	1050g	420g	116

- 1) Place dry mix into machine bowl fitted with a beater.
- 2) Mix oil and water together and add slowly over 1 minute on first speed.
- 3) Scrape down. Beat for 3 minutes on medium speed.
- 4) Add freshly grated carrots and chopped walnuts in the last 30 seconds of mixing or fold by hand.

Product	Weight	Temperature	Baking Time
8" round tin	600g	188°C/370°F	45 mins
454g loaf tin	350g	193°C/380°F	35 mins
30"x18" tin	4kg	193°C/380°F	35 mins