Recipe

Carrot Cake



Ingredients

Cake	g
Sugar	200
Eggs	120
Grated Carrot	260
Flour	175
Walnut	72
Oil	95
Baking Soda	5
Cinnamon Powder	5
Salt	5
Vanilla Syrup	10

Cream Cheese Frosting	g
Cream Cheese	500
Animal Cream	500
Sugar	75
Vanilla syrup	10

Working Method

Mixing

Cake

Mix the sugar and eggs using the whisk attachment until the sugar dissolves, then add the grated carrots and the cinnamon powder. Add the sifted flour, baking soda and salt. Mix until the mixture becomes homogeneous. Then add the oil and the vanilla syrup. Bake at 160°C for 25 in the convection oven or bake at 180°C for 30 minutes in the deck oven, insert a toothpick into the center of the cake if it comes out clean then the cake is done.

Cream Cheese

Mix the cream cheese, sugar and the vanilla using the creaming method until the sugar is dissolved, add the cream slowly until is it incorporated then whip using a whisk attachment.

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