

Commercial Recipe:



Please Scan QR code for more information.

Carrot Cake Mix: Instructions

| Ingredients: | 10 lb batch: | 50 lb batch: |
|-------------------------------|---------------------|---------------------|
| Mix | 10 lb | 50 lb |
| Water Stage 1 | 3 lb | 15 lb |
| Water Stage 2 | 1 lb 12 oz | 8 lb 12 oz |
| Vegetable Oil | 2 lb | 10 lb |
| Walnuts (Optional) | 14 oz | 4 lb 4 oz |
| Pineapple (Optional) | 1 lb | 5 lb |
| Raisins, presoaked (Optional) | 8 oz | 2 lb 8 oz |

Directions:

- 1. Add Stage 1 water to bowl then add mix. Mix 1minutes on low speed then 2 minutes on medium speed.
- 2. Add Stage 2 water. Scrape bowl. Mix 2 minutes on low speed.
- 3. If adding optional inclusions, add after final mixing stage.

Batter Temperature:

70-73°F.

Conventional Oven:

Bake at 360-375°F.

Rack Oven:

Bake at 325-340°F.