

Carrot Cake with Frosting

Basic recipe for one tray 60 x 40 cm:

WESTFALIA RÜHR Frisch	1.500 kg
Vegetable oil	0.700 kg
Water	0.700 kg
Nut semolina	0.200 kg
Chopped nuts, roasted	0.200 kg
<u>Greated carrot</u>	<u>1.000 kg</u>
Total batter quantity	4.300 kg

Oven temperature	:	190 - 200 °C
Baking time	:	30 - 35 minutes



Frosting:

Cream cheese, nature	0.600 kg
Westfalia Back Melange	0.120 kg
Icing sugar	0.800 kg
<u>Lemon juice</u>	<u> </u>
Total quantity	1.520 kg

How to make:

Stir all ingredients of the batter slowly in a mixer machine for approx 3 minutes. Spread out the batter on a greased 60 x 40 cm tray and bake in the oven. For the frosting mix the cream cheese with the Back Melange, add slowly the icing sugar and the lemon juice. Spread the frosting on the cooled cake.