

Carrot Bars using GOLDEN MUFFIN

(Recipe for 1 tray 60 cm x 40 cm)

Plain cake batter:

Wheat flour	0.250 kg
GOLDEN MUFFIN	1.000 kg
Vegetable oil	0.300 kg
Whole egg	0.350 kg
Brown sugar	0.200 kg
Hazelnuts, ground, roasted	0.150 kg
Baking powder	0.015 kg
Cinnamon, ground	0.005 kg
Water	0.225 l

<u>Carrots, grated</u>	0.600 kg
<u>Total weight</u>	3.095 kg

Mixing time:	3 – 4 minutes
Baking temperature:	190° C
Baking time:	30 – 40 minutes

Cream cheese batter:

FOND ROYAL NEUTRAL	0.130 kg
Water, approx. 25° C	0.130 l

<u>Full fat cream cheese</u>	0.700 kg
<u>Total weight</u>	0.960 kg

Beating time:	3 – 4 minutes
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Instructions for use:

Mix all the ingredients of the plain cake batter, apart from the carrots, until smooth. Add the carrots towards the end of the mixing time, spread evenly on a baking tray laid out with baking paper and bake. For the cream cheese batter, mix the water with FOND ROYAL NEUTRAL and beat together with the full fat cream cheese. Subsequently, spread on the cooled cake and decorate as desired.



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