

Gluten-free Carrot Cake

using MUFFIN-MIX GLUTEN-FREE

(Recipe for 1 tray 60 cm x 40 cm or for 8 gugelhupf tins of Ø 19 cm)

Potato starch	0.400 kg
MUFFIN-MIX GLUTEN-FREE	1.500 kg
Whole egg	0.750 kg
Vegetable oil	0.525 kg
Brown sugar	0.350 kg
Hazelnuts, grated, roasted	0.200 kg
Cinnamon	0.010 kg
Carrots, grated	1.000 kg
Water	0.225 kg
<hr/> Total weight	<hr/> 4.960 kg

- Mixing time: Mix the ingredients approx. 3 minutes until smooth.
- Baking temperature: 190° C
- Baking time: 40 – 50 minutes
- Instructions for use: Spread the batter on a tray and bake. After baking and glaze with apricot jelly. After cooling, cover with light-coloured coating or fondant. Decorate as desired (e.g. marzipan-carrots from DREIDOPPEL).



RECIPE SERVICE



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