

Carrot Cake



Ingredients

Cake

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Tegral Satin Creme Cake BP	500
Orange & Carrot Juice	150
Eggs	175
Oil	150
Carrot	150
Pineapple	40
Cinnamon	16
Nutmeg	4
Pecan	75

Cream Cheese Frosting

Cream Cheese Bano	400
Icing sugar	150
Butter	300

Assembly

Pecan Filling with Pieces Repieno

Working Method

Cake

1. Preheat the oven to 200°C. Prepare baking trays or pans by lightly greasing and lining them with parchment paper.
2. In a mixing bowl, combine the eggs, oil, and carrot juice. Using the paddle attachment of a stand mixer, mix on low speed until the ingredients are well blended.
3. Gradually add the Satin mix, along with the cinnamon and nutmeg, into the bowl. Continue mixing on medium speed with the paddle for 4 minutes, ensuring the batter becomes smooth and evenly incorporated.
4. Gently fold in the grated carrots until they are evenly distributed throughout the mixture.
5. Pour the batter into the prepared pans, spreading evenly.

Cream Cheese Bano

1. Soften the butter then the cream cheese. Whisk the cream cheese
2. with the sugar then add the butter and mix with a whisk attachment until light and fluffy.

Assembly

Start with a layer of the Satin Carrot cake, then add a layer of frosting. Add a layer of Pecan filling above it, another layer of cake and end by decorating the whole cake with frosting.