

CARROT CAKE



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Sugar	70	13,9
Flour	100	19,8
Baking powder	10	2,0
Walnuts	15	3,0
Raisins	15	3,0
Grated carrots	145	28,7
Butter or margarine	95	18,8
Cinnamon	-	-
Yumgo <i>WHOLE POWDER</i>	11	2,2
Water (to hydrate the powder)	44	8,7
Total	505	100,0



PROCESS

- Mix Yumgo Whole Powder with the water to rehydrate it.
- Mix the rehydrated Yumgo Whole Powder with sugar.
- Combine the flour, baking powder and cinnamon.
- Add the powders to the Yumgo-sugar mixture.
- Add grated carrots, raisins and walnut kernels.
- Add the melted butter or margarine.
- Bake 30 min at 160°C (muffin)/ 60 min at 170°C (cake)



TIPS

- For a better texture, use thick grated carrots.

For your questions and projects, contact us at innovation@yumgo.fr

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