

CARROT CAKE



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Sugar	70	14
Flour	100	20
Baking powder	10	2
Walnut kernels	15	3
Raisins	15	3
Grated carrots	145	29
Butter or margarine	95	19
Cinnamon	-	-
Yumgo <i>WHOLE POWDER</i>	11	2,2
Water (to hydrate the powder)	44	8,8
Total	505	100



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

Find us at www.yumgo.fr/conseil-innovation