

# CARROT & GINGER CAKE

INGREDIENTS	20CM SMALL CAKE	70 X 40CM BAKERY SLAB CAKE
Eggs	2 XL	840g
Melted Butter	165g	1.1kg
Chopped Tin Apple	80g	320g
Melinda's Gingerbread Loaf Premix	300g	2.1kg
Grated Carrot	150	1kg
Sultanas (Optional)	50g	350g
<b>Icing</b>		
Philadelphia Cream Cheese	160g	1.1kg
Soft Butter	40g	280g
Vanilla Extract	1 tsp	35g
Gluten Free Icing Mixture	100g	700g

## METHOD

Pre heat oven to 150°C. Grease & line chosen tin or line muffin trays

Place liquids in a mixing bowl. Add all dry ingredients and grated carrot and mix until combined. Fill prepared cake tin or  $\frac{2}{3}$  fill muffin wrappers

Bake for 35 mins for a 20cm cake or until cooked through and 15 mins for muffins. Adjust cooking time to suit upscaled recipe.

Combine softened butter & cream cheese in a bowl. Beat till smooth. Add icing mixture and vanilla to taste. Whip on high speed until white and creamy. For a stiffer icing add more icing mixture.

**DF Option:** substitute butter for margarine and Philadelphia Cream Cheese for soy cream cheese OR lactose free cream cheese for lactose free guests.

**EF Option:** substitute egg for mashed banana or Melinda's Vegan Egg Replacer.

**VE Option:** Use both **DF** + **EF** options.

