

CARROT CAKE MIX & VANILLA FLAVOUR FUDGE ICING MIX

"serving suggestion"

CARROT CAKE

METHOD:

- Place carrot cake mix, crushed pineapple and chopped walnuts in a machine bowl fitted with beater
- Gradually add half the water on slow speed
- Mix on medium speed for 2 minutes
- Gradually add remaining water on slow speed
- Scrape down
- Mix on medium speed for 2 minutes
- Bake

NB. For muffins reduce water by 60g per kg dry mix (1oz per lb)

SCALING/BAKING GUIDELINES

Please see column 2 (opposite)

| INGREDIENTS | 1 BAG RECIPE | | | |
|---------------------------------|--------------|-----|----|--|
| | kg | lbs | oz | |
| Carrot Cake Mix (2539-12) | 12 500 | 27 | 8 | |
| Crushed Pineapple - If required | 1 560 | 3 | 7 | |
| Chopped Walnuts - If required | 1 560 | 3 | 7 | |
| Water | 7 000 | 15 | 6 | |
| TOTAL | 22 620 | 49 | 12 | |

| INGREDIENTS | SMALLER RECIPE | | | |
|---------------------------------|----------------|-----|----|--|
| | kg | lbs | oz | |
| Carrot Cake Mix (2539-12) | 3 000 | 7 | 0 | |
| Crushed Pineapple - If required | 0 375 | 0 | 14 | |
| Chopped Walnuts - If required | 0 375 | 0 | 14 | |
| Water | 1 680 | 3 | 15 | |
| TOTAL | 5 430 | 12 | 11 | |

ALTERNATIVE RECIPES

Add dessicated coconut in place of walnuts

Add sultanas in place of pineapple and walnuts

SCALING GUIDELINES

| | |
|------------------------------|------------------|
| 8" Round Sandwich Tin: | 450g (1 lb) |
| 9" Round Sandwich Tin: | 650g (1lb 7oz) |
| 10" Round Sandwich Tin: | 850g (1lb 14oz) |
| 12 x 8 x 1 1/4" Oblong Foil: | 800g (1lb 12oz) |
| 30 x 18" Sheet Tin: | 4kg 500g (10lb) |
| Muffins (per one): | 70g (2 1/2oz) |

TEMPERATURE GUIDELINES

| | |
|------------------------------|---------------|
| 8" Round Sandwich Tin: | 185°C (365°F) |
| 9" Round Sandwich Tin: | 185°C (365°F) |
| 10" Round Sandwich Tin: | 185°C (365°F) |
| 12 x 8 x 1 1/4" Oblong Foil: | 185°C (365°F) |
| 30 x 18" Sheet Tin: | 185°C (365°F) |
| Muffins: | 200°C (400°F) |

BAKING GUIDELINES

| | |
|------------------------------|---------------|
| 8" Round Sandwich Tin:: | 30-35 minutes |
| 9" Round Sandwich Tin: | 30-35 minutes |
| 10" Round Sandwich Tin: | 30-35 minutes |
| 12 x 8 x 1 1/4" Oblong Foil: | 30-35 minutes |
| 30 x 18" Sheet Tin: | 35-40 minutes |
| Muffins: | 25-30 minutes |



Conversion weights have been rounded off for convenience. Use either **metric** or **imperial** quantities

For customers around the world, ADM draws on its resources - its people, products, and market perspective - to help meet today's consumer demands and envision tomorrow's needs.

www.4flour.co.uk

Freephone
08080 435687

sales4flour@adm.com

CARROT CAKE MIX & VANILLA FLAVOUR ICING MIX

VANILLA FLAVOURED FUDGE ICING MIX

METHOD:

- ♦ Place mix in machine bowl fitted with beater
- ♦ Add water on slow speed
- ♦ Scrape down thoroughly
- ♦ Beat on medium speed until smooth, the consistency may be adjusted at this stage by blending in a little extra water on slow speed

NB. Allow the icing to set before close wrapping

| INGREDIENTS | 1 BAG RECIPE | | |
|---------------------------------------------|---------------|-----------|-----------|
| | kg | lbs | oz |
| Vanilla Flavoured Fudge Icing Mix (2540-12) | 12 500 | 27 | 8 |
| Hot water (approx) | 1 875 | 4 | 2 |
| TOTAL | 14 375 | 31 | 10 |

| INGREDIENTS | SMALLER RECIPE | | |
|---------------------------------------------|----------------|----------|----------|
| | kg | lbs | oz |
| Vanilla Flavoured Fudge Icing Mix (2540-12) | 3 000 | 7 | 0 |
| Hot water (approx) | 0 450 | 1 | 0 |
| TOTAL | 3 450 | 8 | 0 |

CREAM CHEESE TOPPING

METHOD:

- ♦ Blend soft cheese through dry mix
- ♦ Gradually add lemon juice and water
- ♦ Scrape down
- ♦ Beat on a fast speed until light

NB - Products finished with cream cheese topping should be stored and displayed as for dairy cream goods recommended refrigerated conditions

| INGREDIENTS | 1 BAG RECIPE | | |
|---------------------------------------------|--------------|----------|-----------|
| | kg | lbs | oz |
| Vanilla Flavoured Fudge Icing Mix (2540-12) | 2 500 | 5 | 0 |
| Full Fat Soft Cheese | 0 500 | 1 | 4 |
| Lemon juice | 0 50 | 0 | 2 |
| Cold water | 0 150 | 0 | 6 |
| TOTAL | 3 200 | 6 | 12 |



ADM ICING PAILS - FROSTING & TOPPING

Introducing ADM Milling's Icing Pails! Bakers will save time with these delicious ready-to-use icings as they are extremely versatile and very easy to prepare.

METHOD:

- ♦ Place the required amount of icing in a mixing bowl and beat with a mixer for **3 minutes** on medium speed to achieve a peak
- ♦ Apply accordingly;
- ♦ **Frosting:** Apply with a palette knife to coat the side and top of cakes
- ♦ **Topping:** Apply using a piping bag and an open tube

APPLICATIONS:

Frosting: American fudge cake, chocolate cake, carrot cake and sponge cakes

Topping: May be used for fine piping work, topping a fudge cake or piping onto a cup cake using an open star tube or a round open tube

ADM ICING PAILS - BUTTER CREAM

METHOD:

- ♦ Warm **600g** of icing to a temperature of **25°C** along with **300g** of cake margarine
- ♦ Beat in a mixer for approximately **4 minutes** on medium speed until desired consistency is obtained
- ♦ Apply accordingly with either a palette knife or a piping bag and an open tube

APPLICATIONS:

Sponges, cupcakes/butterfly cakes, gateaux, bar cakes, fudge cakes, whoopie pies and swiss rolls



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