

Basic Spice Carrot Cake



INGREDIENTS


	Usage Levels (%)
Sugar	25.50
Flour, cake	19.04
Shortening	14.75
Carrots, grated	14.03
Water	11.36
Whey protein concentrate (WPC)	4.25
Egg, white, dried	2.90
Egg, whole, solids	2.90
Corn syrup, 63 DE	2.00
Glycerine	1.50
Salt	0.77
Baking powder, double acting (sodium alumin sulfate)	0.30
Cinnamon, ground	0.27
Ginger	0.20
Nutmeg	0.13
Baking soda	0.10
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	360kcal
Total Fat	16g
Saturated Fat	4g
Trans Fat	5g
Cholesterol	50mg
Total Carbohydrates	48g
Dietary Fiber	1g
Sugars	30g
Protein	7g
Calcium	67mg
Magnesium	14mg
Phosphorus	88mg
Potassium	135mg
Sodium	450mg
Iron	2mg
Vitamin A	2377IU
Vitamin C	1IU

PREPARATION

1. **Combine shortening, eggs and sugar in a planetary-type mixer. Mix for 5 minutes.**
2. **Mix in corn syrup and glycerine.**
3. **Dry blend other ingredients, except carrots.**
4. **Add to mixture and mix for 1 minute or until evenly incorporated.**
5. **Fold in carrots. Pour into pan. Bake about 30-35 minutes at 177°C (350°F).**
6. **Let cool and cut into bars.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by Knechtel Laboratories. ©2014 U.S. Dairy Export Council.