

Recipe I/D... G25C AM Portion Size: 1.00 EA Adjusted Servings 100
 Description... CARROT CAKE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000440	Flour, AP, 50 lb. Bag	4.00 LB	4.00 QT
62-000040	SUGAR, WHITE 8/5# LBS. CP	3.50 LB	7.87 CUP
99-700730	SALT, TABLE 24/26 OZ	1.50 OZ	3.00 TBSP
99-400600	BAKING POWDER, 8/5 LB (CP)	2.50 OZ	5.00 TBSP
99-400620	BAKING SODA, 24/1 LB.	.50 OZ	1.00 TBSP
99-700012	ALLSPOCE	.25 OZ	.50 TBSP
23-000322	M LK, REPLACER 50# BAG	6.00 OZ	2.25 CUP
		Conv Factor:	16.000
79-200010	MARGARINE 30/1 LB	1.91 LB	.90 QT
		Water:	4.670 CUP
33-000051	APPLE SAUCE 6/10	.00	3.00 CUP
62-000010	SUGAR, DRK BROWN 24/1 LB	8.00 OZ	1.00 CUP
		Conv Factor:	16.000
		Water:	1.125 CUP
33-310300	CARROTS, 6/10 FARM	6.00 LB	.00
87-100632	FLVRI NG V NLA 12/1 QT	2.00 OZ	4.00 TBSP
		Conv Factor:	32.000

Method # / Cooking Instructions:

1. SIFT TOGETHER FLOUR, SUGAR, SALT, BAKING POWDER, BAKING SODA, ALLSPOCE, AND M LK INTO MIXER BOWL.
2. ADD MARGARINE AND WATER TO DRY INGREDIENTS. BEAT AT LOW SPEED 1 MINUTE OR UNTIL BLENDED; CONTINUE BEATING AT MEDIUM SPEED 2 MINUTES. SCRAPE DOWN BOWL.
3. COMBINE APPLESAUCE, SUGAR, WATER, VANILLA, & CARROTS SLOWLY TO MIXTURE WHILE BEATING AT LOW SPEED. SCRAPE DOWN BOWL. BEAT AT MEDIUM SPEED 3 MINUTES.
4. POUR 1 GAL. (ABOUT 7 LBS. 10 OZ.) BATTER INTO EACH GREASED AND FLOURED PAN.
5. BAKE 30 TO 35 MINUTES OR UNTIL DONE.
6. COOL; FROST IF DESIRED. CUT 6 X 9.

CCP Notes:

YIELD: 100 PORTIONS (2 PANS)
 PAN SIZE: 18 X 26" SHEET PAN
 TEMPERATURE: 375F OVEN