Carrot and walnut cake

NZBK-027 · Cakes And Counter Sweets · 1 cake, 12 wedges

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

3 eggs

175 g brown sugar

160 mL canola oil

260 g plain flour

8 g baking powder

5 g cinnamon

300 g grated carrot

75 g walnuts

200 g cream cheese

65 g butter

140 g icing sugar

PREPARATION

1. Whisk eggs, sugar and oil.
2. Fold in flour, powder, spice, carrot and walnuts.
3. Bake in 22 cm tin at 165°C for 45–55 min.
4. Cool fully.
5. Beat butter and icing sugar before adding cream cheese, frost and refrigerate.

ALLERGEN CHECK

Wheat, egg, milk, walnut

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-027-carrot-and-walnut-cake

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