

# Carrot Cake

Meal Components: Fruits, Vegetable, Vegetable - Red / Orange, Grains

Desserts, C-05

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Whole wheat/enriched blend flour	1 lb 14 oz	1 qt 3 cups	3 lb 12 oz	3 qt 2 cups	<ol style="list-style-type: none"> <li>Blend flour, sugar, baking powder, salt, cinnamon, cloves, nutmeg (optional), and dry milk in mixer for 1 minute on low speed.</li> <li>Add eggs and oil to dry ingredients. Blend for 30 seconds on low speed. Beat for 6 minutes on medium speed.</li> </ol>
Sugar	1 lb 11 1/2 oz	1 qt	3 lb 7 oz	2 qt	
baking powder		3 Tbsp 2 tsp	3 oz	1/4 cup 3 1/3 Tbsp	
Salt		1 1/2 tsp		1 Tbsp	
Ground cinnamon		1 1/2 tsp		1 Tbsp	
Ground cloves		1 tsp		2 tsp	
Ground nutmeg (optional)		1 tsp		2 tsp	
Instant nonfat dry milk	2 1/2 oz	1 cup	5 oz	2 cups	
Frozen whole eggs, thawed	1 lb	1 3/4 cups 2 Tbsp	2 lb	3 3/4 cups	

Fresh large eggs (see Special Tip)		9 each		18 each	
Vegetable oil		2 cups		1 qt	
*Fresh carrots, shredded	1 lb 14 oz	2 qt 3/4 cup	3 lb 12 oz	1 gal 1 1/2 cups	<b>3.</b> Add carrots, pineapple, and nuts (optional). Blend for 30 seconds on low speed. Beat for 2 minutes on medium speed.
Canned crushed pineapple, in 100% juice, drained	1 lb 3 oz	2 1/2 cups (1/4 No. 10 can)	2 lb 6 oz	1 qt 1 cup (1/2 No. 10 can)	
Chopped walnuts (optional)	6 1/2 oz	1 1/2 cups	13 oz	3 cups	

**4.** Pour 8 lb 12 oz (approximately 1 gal) batter into each sheet pan (18" x 26" x 1") which has been lightly coated with pan release spray and dusted with flour. For 50 servings, use 1 pan. For 100 servings, use 2 pans.

**5.** Bake until lightly browned: Conventional oven: 350° F for 35-45 minutes Convection oven: 300° F for 30-40 minutes

**6.** Cool. If desired, frost or lightly dust with powdered sugar.

**7.** Cut each pan 5 x 10 (50 pieces per pan).

Notes

Comments:

\* See Marketing Guide.

Special Tip:

For 50 servings, use 4 ½ oz (1 ½ cup) dried whole eggs and 1 ½ cup water in place of eggs.

For 100 servings, use 9 oz (3 cups) dried whole eggs and 3 cups water in place of eggs.

**A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.**

### Marketing Guide

Food as Purchased for	50 Servings	50 Servings
Carrots	2 lb 5 oz	4 lb 10 oz

Serving	Yield	Volume
1 piece provides 1 oz equivalent grains, ? cup red/orange vegetable and ? cup fruit.	<b>50 Servings:</b> about 8 lb 12 oz (batter) about 7 lb 14 oz	<b>50 Servings:</b> about 1 gallon (batter) 1 sheet pan
	<b>100 Servings:</b> about 17 lb 8 oz (batter) about 15 lb 12 oz	<b>100 Servings:</b> about 2 gallons (batter) 2 sheet pans