

Rheinlander Bakery Dry Mix Baking Instructions

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CARROT CAKE



You will need:

1/2 cup grated carrots (4 oz)

2/3 cup oil, melted butter or non-fat yogurt (your choice!)

1/2 cup water

2 large eggs

Optional: Small amount of raisins and/or walnuts. Soak raisins overnight in water/wine to make them tender. Strain liquid from the raisins and pad them dry before adding to mix.

Prep:

Preheat oven to 375° Fahrenheit.
Grease sides and bottom of pan(s).

Directions:

Using a large bowl, combine entire contents of the mix with the butter, oil or yogurt. MIX on LOW SPEED or wire whisk until well mixed. Continue mixing and add the water.

Mix for 2 minutes, add the eggs and mix for an additional 2 minutes. Add optional raisins/walnuts by folding gently into the mix using a spatula. Pour batter into pans and follow baking times below.

Baking Times:

Pan Size:	Time in Minutes
[2] - 8" Rounds	30-35 min.
[2] - 9" Rounds	25-30 min
[1] - 13" x 9" Pan	30-35 min