

USDEC Carrot Cake



INGREDIENTS

	Baker's (%)	Usage Levels (%)
Sugar, granulated	391.95	26.13
Flour, white, cake, enriched (unsifted)	325.01	21.67
Shortening, all-purpose	230.55	15.37
Carrots, raw, grated	200.70	13.38
Water	184.44	12.30
Whey protein concentrate, 80% protein (WPC 80)	67.50	4.50
Corn syrup, 42 DE	45.74	3.05
Glycerine, optim 99.7% USP	23.06	1.54
Salt	11.84	0.79
Cinnamon	6.90	0.46
Baking powder, double acting	6.18	0.41
Baking soda	3.08	0.20
Soy lecithin	3.08	0.20
Total		100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	380kcal
Total Fat	17g
Saturated Fat	4.5g
Trans Fat	0g
Cholesterol	5mg
Total Carbohydrates	51g
Dietary Fiber	1g
Sugars	29g
Protein	6g
Calcium	57mg
Magnesium	12mg
Phosphorus	34mg
Potassium	90mg
Sodium	440mg
Iron	2mg
Vitamin A	2327IU
Vitamin C	1mg

PREPARATION

1. **Preheat oven to 163°C (325°F).**
2. **Combine shortening and sugar in a planetary-type mixer. Mix for 5 minutes.**
3. **Dissolve WPC 80 in water. Mix and let hydrate for 15 minutes.**
4. **Add whey mixture to shortening and sugar and continue mixing until fluffy, about 1 minute.**
5. **Add glycerin, corn syrup and lecithin and mix until combined.**
6. **Dry blend and sift remaining ingredients, except carrots.**
7. **Add to mixture and mix for 1 minute or until completely incorporated.**
8. **Fold in carrots.**
9. **Pour in 40 x 23 cm (16 x 12") baking pan. Bake for about 40 minutes.**
10. **Cool before frosting.**

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