

## SKILL LEVEL



PREP  
**30**  
MINS

BAKE TIME  
**25 - 30**  
PLUS  
**30 - 40**  
MINS

MAKES  
**18 - 20**

## IN THE KIT

- Bag 1:** 120g caster sugar, 50g light brown sugar, 50g plain flour
- Bag 2:** 270g plain flour, 1 ½ tsp baking powder, 1 tsp ground cinnamon, ½ tsp ground ginger
- Bag 3:** 100g sultanas
- Bag 4:** 70g rolled oats
- Bag 5:** 70g white chocolate chips

**2 x A4 baking paper**

**1 x small piping bag**

## YOU WILL NEED

- Roughly 200g carrot (150g once peeled, grated and drained)
- 60g unsalted butter, plus extra for greasing
- 2 medium eggs
- 1 tbsp (15ml) milk
- 2 x baking trays

## STORAGE

Store in an airtight container in a cool, dry place.

## INGREDIENTS

Plain white flour (**wheat** flour, calcium, niacin, iron, thiamin), caster sugar, sultanas (sultanas, sunflower/cotton seed oil), **oats**, white chocolate chips (sugar, cocoa butter, whole **milk** powder, emulsifier (**soya** lecithin), vanilla extract), light brown sugar (sugar, cane molasses), baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate, calcium phosphate), **wheat** flour, calcium, niacin, iron, thiamin), ground cassia cinnamon, ground ginger.

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1542kJ/368kcal
Fat	4.6g
of which saturates	2.2g
Carbohydrates	74g
of which sugars	39g
Protein	6.2g
Salt	0.46g

### Allergens:

For allergens see ingredients in **bold**.

May contain: **tree nuts**.

### Best before:

See sticker.

Suitable for vegetarians.

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715g

BAKED  
IN

# Carrot Cake Biscotti



Baking  
Club

# CARROT CAKE BISCOCCI



1. Peel and finely grate approximately 200g of carrot. Put the grated carrot in a sieve over a bowl, and press down on the carrot with the back of a spoon to remove any excess liquid. Some carrots are drier than others, so there may not be any excess liquid. Weigh out 150g of the grated carrot and leave to one side. Discard any excess carrot and the drained liquid.



3. In a large bowl, beat together the melted butter, and the caster sugar, light brown sugar, and plain flour (**bag 1**), until well combined. Add both eggs, one at a time, beating well after each addition.



2. To make the biscotti batter, melt 60g of butter, and leave to cool slightly. Grease two baking trays and line with the provided baking paper. Preheat the oven to 180°C/160°C Fan/Gas Mark 4.



4. Gradually add the plain flour, baking powder, ground cinnamon and ground ginger (**bag 2**), and 1 tbsp (15ml) of milk. Mix until a very thick batter has formed. Roughly chop the sultanas (**bag 3**). Add 150g of grated carrot to the mixture, along with the chopped sultanas, and the rolled oats (**bag 4**), and mix until evenly distributed through the batter.



5. Spoon the batter into two long rows (one on each prepared baking tray), and use the back of a spoon to flatten each row to around 10cm wide, 25cm long, and 3cm deep.



6. Bake for 25-30 minutes, or until the biscotti are a light golden brown. Remove from the oven and reduce the temperature to 160°C/140°C Fan/Gas Mark 3. Leave the biscotti to cool for 10 minutes on the tray.



7. Transfer to a chopping board. Using a sharp knife, slice each biscotti into 9 or 10, 2cm thick pieces. Reusing the lined baking trays, put each biscotti slice on its cut edge and return to the oven for a further 30-40 minutes. Turn the biscotti halfway through, and bake until crunchy on both sides. Move the biscotti to a wire rack to cool completely. Empty the white chocolate chips (**bag 5**) into a microwave-safe bowl.



8. Melt in the microwave in 10 second intervals, stirring between each interval until melted. Alternatively, put the white chocolate chips into a heatproof bowl over a pan of simmering water, ensuring the bowl doesn't touch the water, and mix until smooth and melted. Transfer to the provided piping bag. Snip a small corner off the piping bag and drizzle the chocolate over the biscotti. Leave the chocolate to set for a few minutes before tucking in.



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