

## Carrot Coffee Cake

**Portion Size:** 2" x 4" svg

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Ingredients	25 Servings	50 Servings	100 Servings
Mix, Cake White	1¼ lbs	2½ lbs	5 lbs
Carrots, Fresh , Ground	2½ cups	1 qt 1 cup	2 qt 2 cups
Vanilla Extract or Flavoring	1 tsp	2 tsp	1 Tbsp 1 tsp
Cinnamon, Ground	½ Tbsp	1 Tbsp	2 Tbsp
Nutmeg, Ground Dry	¼ tsp	½ tsp	1 tsp
Ginger, Ground	½ tsp	1 tsp	2 tsp
Flour, All Purpose	1 cup	2 cups	1 qt
Sugar, Granulated	¾ cup	1½ cups	3 cups
Margarine, Solids, softened	½ cup	1 cup	2 cups
Cinnamon, Ground	½ tsp	1 tsp	2 tsp
Nutmeg, Ground Dry	1 /8 tsp	¼ tsp	½ tsp
Salt, Iodized	1 /8 tsp	¼ tsp	½ tsp
Cheese, Cream, softened	¼ lb	½ lb	1 lb
Sugar, Powdered	6 Tbsp	¾ cup	1½ cups
Vanilla Extract or Flavoring	½ tsp	1 tsp	2 tsp
Milk, 2%, may need more if still too thick	6 Tbsp	¾ cup	1½ cups

**Pan Size:** 12 x 20 x 2" Steam Table Pan

**Oven Temperature:** 350 °F

**Description:** Using white cake mix

**Variations:** 50 servings may be made in 2 pans (12 x 20 x 2) or 1 sheet pan (18 x 26 x 2).

Optional: Can add walnuts to topping or cake batter.

**Note:** Adjust pan size based on the number of servings prepared. Cooking time, if applicable, may vary based on pan size.

**CCP Thawing:**

**Recipe Number:** 181380

**Allergies:** Carrots, Cinnamon, Dairy, Egg, Gluten, Lactose, Milk, Soy, Wheat

Wash & sanitize hands & prep area. Wear gloves & discard per Facility HACCP guidelines. Preheat oven to 350\* F. -- Convection oven to 300\* F.

1. Grind carrots in a washed and sanitized food processor.
2. Mix cake mix with water according to package directions; add ground carrots and cinnamon, nutmeg, ginger & vanilla.
3. Place cake batter in greased steam table pans.
4. Mix flour, softened butter, sugar, cinnamon, nutmeg and salt together for the crumb topping and sprinkle evenly over the top of cake batter
5. Bake cake according to package directions.
6. While baking, make glaze by adding the softened cream cheese, vanilla and powdered sugar to a bowl then gradually whisking in milk until desired consistency. Glaze should be thin enough to drizzle over cake as a glaze.
7. Cool completely and drizzle glaze over the cake.
8. Cut each 12 x 20 x 2 pan 6 x 5 for 30 servings; each serving = 2" x 4".

Refrigerate leftovers. Cover, label & date.

Wash & sanitize hands & prep area. Wear gloves & discard per Facility HACCP guidelines.

\*\*Cream cheese may be left at room temperature to soften for no more than 30 minutes.

Refrigerate: Cover, label & date.

\*Refrigerate leftovers. Cover, Label & Date.