



Carrot Cake basic recipe

Extremely popular and extremely delicious: carrot cake!

Boodschappenlijstje



FunCakes Mix for Carrot Cake 500 g

F10160
€4.65



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Parchment Paper Sheets
25x25 cm pk/50

F83460
€3.95



PME Deep Square Pan 20 x 20 x 7,5 cm

SQR083
€16.09



Ingredients

- 500 g FunCakes Mix for Carrot Cake
- 80 ml water
- 3 eggs (approx 150 g)
- 150 ml vegetable oil
- 150 g grated carrots
- Chopped walnuts and/or soaked raisins (optional, to taste)

Tools

- FunCakes Parchment Paper Sheets 25x25 cm (pack of 50)
- PME Deep Square Pan 20 x 20 x 7.5 cm
- Mixing bowl
- Mixer

Step 1: Preparation

Preheat the oven to 175°C (347°F), or 160°C (320°F) for a fan oven. Line the PME Deep Square Pan with FunCakes Parchment Paper Sheets.

Step 2: Make the mix

In a mixing bowl, combine 500 g FunCakes Mix for Carrot Cake with 80 ml water, 3 eggs, 150 ml vegetable oil, and 150 g grated carrots. Add chopped walnuts and/or soaked raisins to taste. Mix gently for 5 minutes until well combined, then pour the batter into the prepared pan.

Step 3: Bake the cake

Bake the cake in the center of the oven for approximately 50-60 minutes, until done.



Step 4: Enjoy this basic Carrot Cake recipe.

This recipe was made possible by FunCakes.