



## Carrot Cake basic recipe

Extremely popular and extremely delicious: carrot cake!

## Boodschappenlijstje

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FunCakes Mix for Carrot Cake 500g

F10160  
€3.91



FunCakes Parchment Paper Sheets  
25x25cm pk/50

F83460  
€3.95



PME Deep Square Pan 20x20x7,5cm

SQR083  
€17.25

## 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.*