



CARROT LOG

Carrot cakes first became commonly available in restaurants and cafeterias in the United States in the early 1960s. They were at first a novelty item, but people liked them so much that carrot cake became standard dessert fare. In 2005, the American-based Food Network listed carrot cake, with its cream-cheese icing, as number five of the top five fad foods of the 1970s.

Dawn Foods B.V.
Handelsweg 59D
NL-1181 ZA Amstelveen



For more insights and solutions please contact us: WWW.DAWNFOODS.COM



CARROT LOG

COMPOSITION

For 1 Tray 60 x 20

1725 g Carrot Cake batter
900 g Dawn Frosting Cream Cheese
Chopped walnuts, carrots or
chocolate decorations

BASIC RECIPES

1. Carrot Cake batter

1000 g Dawn Carrot Cake Mix
430 g Water
45 g Oil
250 g Carrots
90 g Walnuts (optional)
1725 g Total

ASSEMBLY

Once sheets are cooled
Sandwich with Dawn Cream Cheese frosting
Mask top and level with Dawn Frosting Cream Cheese
Garnish with chopped walnuts, carrots or chocolate decorations
Cut in desired piece's

WORKING METHOD

1. Carrot Cake batter

Mix all ingredients 1 minute slow, and 3-4 minutes medium speed with flat beater
Add (Walnuts) and blend
Deposit on 3 paper lined Baking trays 60 x 20
Bake in deck oven: 200°C, fan oven: 170°C for 15-16 minutes

Item Code	Product name	Packaging
0.02414.887	Dawn Carrot Cake Base	12,5 kg bag
0.01298.711	Dawn Frosting Cream Cheese	4 x 1,7 kg tub in box
0.00982.927	Dawn Frosting Cream Cheese	6 kg bucket

Dawn Foods B.V.
Handelsweg 59D
NL-1181 ZA Amstelveen

Dawn[®]

For more insights and solutions please contact us: WWW.DAWNFOODS.COM