

No Egg Carrot Cake



INGREDIENTS

	Usage Levels (%)
Sugar, granulated	26.130
Flour, white, cake, enriched, unsifted	20.510
Flour, all-purpose	15.370
Carrots, raw, grated	12.376
Water	12.296
Whey protein concentrate, 34% protein (WPC 34)	4.455
Corn syrup, 62/43 DE	3.049
Whey protein concentrate, 80% protein (WPC 80)	2.049
Glycerine, 99.7% USP	1.537
Salt	0.789
Baking powder	0.412
Cinnamon, ground	0.277
Ginger, ground	0.205
Baking soda	0.205
Lecithin	0.205
Nutmeg, ground	0.133
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	290kcal
Total Fat	1g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Total Carbohydrates	65g
Dietary Fiber	1g
Sugars	32g
Protein	7g
Calcium	88mg
Magnesium	17mg
Phosphorus	90mg
Potassium	120mg
Sodium	470mg
Iron	2mg
Vitamin A	2176IU
Vitamin C	1mg

PREPARATION

1. **Combine shortening and sugar in a planetary-type mixer. Mix for 5 minutes.**
2. **Dissolve WPC 34 and WPC 80 in water. Mix and let hydrate for 15 minutes before use.**
3. **Add mixture to shortening and sugar and continue mixing until fluffy.**
4. **Add glycerin, corn syrup and lecithin and mix until combined.**
5. **Dry blend and sift other ingredients, except carrots.**
6. **Add to mixture and mix for 1 minute or until evenly incorporated.**
7. **Fold in carrots. Pour in pan. Bake about 30-35 minutes at 300°F (148°C).**
8. **Let cool.**

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by Knetchel Laboratories. ©2014 U.S. Dairy Export Council.