



Carrot Cake



yield : 8 slices

Pastry Height : Approximately 2.5 inches

INGREDIENTS

- 205 g LALELI virgin olive oil
- 140 g CAP BINTANG jaggery powder
- 175 g all-purpose flour
- 140 g caster sugar
- 300 g grated carrot
- 35 g candied orange peel
- 3 g baking soda
- 2 g salt
- 3 g ground cinnamon
- 3 units egg
- 1 unit orange zest

1

MIX WELL

- + 2 g salt
- + 3 units egg
- + 140 g CAP BINTANG jaggery powder
- + 205 g LALELI virgin olive oil
- + 140 g caster sugar



WHISK

2

until emulsified

3

SIFT IN

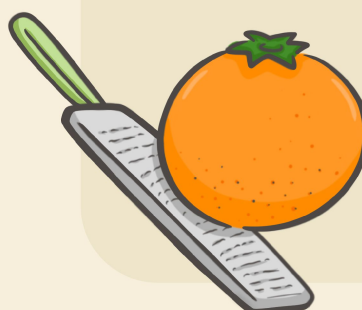
- + 3 g baking soda
- + 3 g ground cinnamon
- + 175 g all-purpose flour

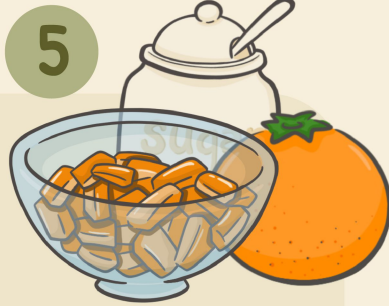


4

ADD IN

1 unit orange zest





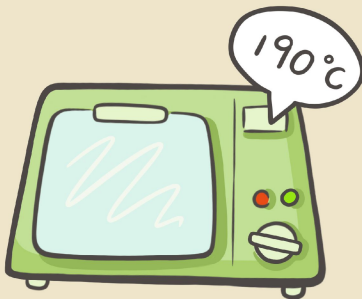
5
ADD IN
35 g candied
orange peel



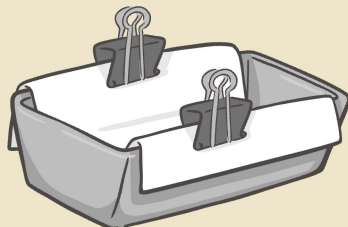
6
ADD IN
300 g grated carrot



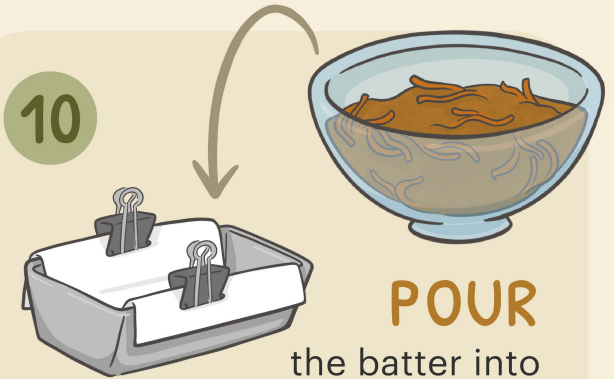
7
FOLD
until the ingredients
are evenly distributed



8
PREHEAT THE OVEN
to 190 °C



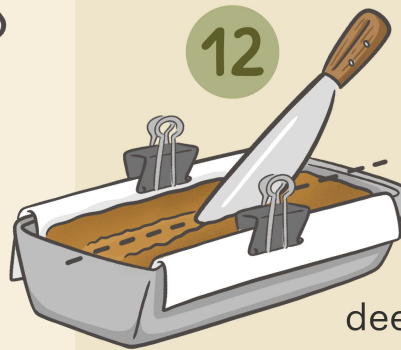
9
PREPARE A BAKING TIN
by lining it with baking sheet



10
POUR
the batter into
prepared baking tin



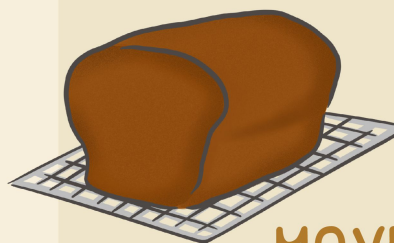
11
BAKE
for 15 minutes



12
REMOVE
from the oven
& **SCORE**
the cake
deep in the middle



13
CONTINUE
TO BAKE
for another 50 minutes



14
REMOVE
from the oven
MOVE THE CAKE
to a cooling rack

