

INGREDIENTS	2½ LB BATCH	5 LB BATCH
CMC Spice Cake Mix	2½ lb	5 lb
Water	2¼ cups (18 oz)	4½ cups (2 lb 4 oz)
Carrots, shredded	4 cups (14 oz)	8 cups (28 oz)
Raisins	1 cup (6 oz)	2 cups (12 oz)

1. Use a mixer with paddle attachment.
2. Pour half of total water into mixing bowl. Add Spice Cake Mix.
3. Blend on low speed* for 30 seconds, and then on medium speed** for two minutes.
4. Gradually add remaining water on low speed* (about 30 seconds).
5. Stop mixer. Scrape bowl and paddle. Add carrots and raisins.
6. Blend on low speed* for 2 more minutes.
7. Scale into greased or paper-lined pan.
8. Bake according to the table below:

* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.
 ** **Medium speed** is 2nd speed on a 3-speed mixer or 3rd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Half sheet pan	4 lb 12 oz	300°F 15 - 20 minutes	350°F 25 - 30 minutes	1
Full sheet pan	9 lb 8 oz	300°F 20 - 25 minutes	350°F 30 - 35 minutes	2

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Baking time may vary depending on the oven and oven load.