



## Indulgent Carrot Cake

### Ingredients

- 1000g Macphie American Carrot Cake Mix
- 300g Fresh Grated Carrot
- 200g Water
- Walnuts (chopped)

### Method

1. Combine American Carrot Cake Mix, water and carrots with a beater and beat for 1 minute on slow speed and 3 minutes on 2nd speed.
2. Deposit into two round tins and bake for 30 minutes at 180°C.
3. Once cooled, layer and top with Rainbow Cream Cheese Frosting. Decorate with chopped walnuts.



## Naked Red Velvet Layer Cake

### Ingredients

- 1000g Macphie Red Velvet Cake Mix
- 280g Vegetable Oil
- 340g Whole Egg
- 210g Water
- Macphie Rainbow Cream Cheese Frosting

### Method

1. Combine the Red Velvet Cake Mix with egg and beat for 1 minute on slow speed and 3 minutes on middle speed.
2. Reduce to slow speed and add the oil and water and mix for a further 1 minute.
3. Scrape down and continue mixing for a further 3 minutes on slow speed.
4. Deposit into round tins and bake for 40 minutes at 180°C.
5. Once cooled, slice cakes in half to create four layers.
6. Sandwich each layer and top with Rainbow Cream Cheese Frosting.



## Red Velvet Melts

### Ingredients

- 1000g Macphie Red Velvet Cake Mix
- 210g Water
- 340g Whole Egg
- Butter (Melted)
- 280g Vegetable Oil
- Macphie Sweet Snow®

### Method

1. Combine the Red Velvet Cake Mix with egg and beat for 1 minute on slow speed and 3 minutes on middle speed.
2. Reduce to slow speed and add the oil and water and mix for a further 1 minute.
3. Scrape down and continue mixing for a further 3 minutes on slow speed.
4. Deposit into tray and bake for 40 minutes at 180°C.
5. Once cooled, cut into squares, dip in melted butter and roll in sweet snow.

## Carrot Cake Cookies

### Ingredients

- 1000g Macphie Carrot Cake Mix
- 350g Margarine
- 150g Carrots (grated)
- Macphie Rainbow Cream Cheese Frosting

### Method

1. Combine the Carrot Cake Mix with the margarine using a beater on a slow speed for 2 minutes and 1 minute on middle speed.
2. Fold the grated carrot through the mix.
3. Roll out the dough to ½" thick and cut out using a 3" circular cookie cutter.
4. Place on a baking tray and ensure that there is plenty room around each cookie.
5. Bake at 180°C for 20-25 minutes.
6. Once cooled, sandwich two biscuits with Rainbow Cream Cheese Frosting.

