

New from Goosebumps!

CARROT CAKE BATTER

Another Goosebumps 'bakery solution' in a box. No mixer required, just defrost bake and decorate!

Carrot cake recipe

Ingredients (makes 4 cakes)

1 x 1.6 kg Goosebumps Carrot cake batter
240 g Goosebumps Cream cheese topping
40 g crushed nuts

Method

1. Remove carrot cake batter and cream cheese topping from box and defrost in refrigerator overnight (1-5°C). Remove carrot cake batter from refrigerator in morning and leave at ambient for +/- 2 hours until the batter has reached core temperature of 18-20°C.
2. Deposit 400 g of defrosted batter into loaf pan or 4433P foil and space evenly on to solid baking pan.
3. Preheat oven to $\pm 190^{\circ}\text{C}$, reduce to $\pm 180^{\circ}\text{C}$ and bake for 45-50 min depending on oven load with open damper.
4. Remove from oven and allow to cool before decorating.
5. Pipe 60 g cream cheese across length of cooled carrot cake and spread with palette knife creating a rough texture.
6. Decorate with 10 g crushed nuts.

DO NOT BAKE FROM FROZEN



PRODUCT	PROD CODE	BARCODE	PACK SIZE
Carrot cake batter (including cream cheese topping solution)	3603	600970014 9112	1.6 kg x 6 Carrot cake batter 360 g x 4 Cream cheese topping

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Goosebumps
FROZEN CONVENIENCE

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