

Carrot Cake Batter

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

CARROT CAKE RECIPE (DO NOT BAKE FROM FROZEN)

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
2. 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.
3. Deposit 400 g of defrosted batter into loaf pan or 4433P foil and space evenly on to solid baking pan.
4. Preheat oven to ±190°C, reduce to ±180°C and bake for 45-50 min depending on oven load with open damper.
5. Remove from oven and allow to cool before decorating.
6. Pipe 60 g cream cheese across length of cooled carrot cake and spread with palette knife creating a rough texture.
7. Decorate with 10 g crushed nuts.

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



Scan this code to
watch the "how to make"
video.

