

Commercial Recipe:

Gluten Free, Vegan Carrot Cake Mix - Instructions:

Yield: 12 Cupcakes / 36 Mini Cupcakes / (1) 8-9" Cake Pan:

Ingredients:

12 oz. Mix
4 TBSP flavorless oil of choice
1/2 cup milk of choice (for VEGAN option, use vegan-friendly milk or milk replacer)
2 eggs, large (for VEGAN option, omit)
Optional: 1/2 cup shredded carrot

Directions:

1. Add oil, eggs (if using), shredded carrot (if using), and milk of choice to Mix.
2. Mix on low 2 minutes, scraping down sides of bowl after 1 minute.
3. Scoop into desired pan.
4. Bake in pre-heated 325° oven according to pan size:
Standard cupcakes: 16-20 minutes
Mini cupcakes: 7-12 minutes
(1) 8 or 9" cake pan: 30-45 minutes
5. Bake until toothpick or pick shows little to no crumbs after inserting. Overbaking will yield dry texture.
6. Cool completely before (optional) frosting or decorating.



Please Scan QR code for more information.