# Home Baking Recipe:

<p>
<b font-size:="" style="">Gluten Free, Vegan Carrot Cake Mix - Instructions:</b><br />
Yield: 12 Cupcakes / 36 Mini Cupcakes / (1) 8-9&quot; Cake Pan:<br />
<b>Ingredients:</b><br />
12 oz. Mix<br />
4 TBSP flavorless oil of choice<br />
1/2 cup milk of choice (for VEGAN option, use vegan-friendly<br />
milk or milk replacer)<br />
2 eggs, large (for VEGAN option, omit)<br />
Optional: 1/2 cup shredded carrot<br />
<b>Directions:</b><br />
1. Add oil, eggs (if using), shredded carrot (if using), and<br />
and milk of choice to Mix.<br />
2. Mix on low 2 minutes, scraping down sides of bowl after 1 minute.<br />
3. Scoop into desired pan.<br />
4. Bake in pre-heated 325&deg; oven according to pan size:<br />
Standard cupcakes: 16-20 minutes<br />
Mini cupcakes: 7-12 minutes<br />
(1) 8 or 9&quot; cake pan: 30-45 minutes<br />
5. Bake until toothpick or pick shows little to no crumbs after<br />
inserting. Overbaking will yield dry texture.<br />
6. Cool completely before (optional) frosting or decorating.</p>

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