Home Baking Recipe:

d font-size:="" style="">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
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milk or milk replacer) < br />

2 eggs, large (for VEGAN option, omit) < br />

Optional: 1/2 cup shredded carrot

Directions:

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.
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- 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
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inserting. Overbaking will yield dry texture.
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6. Cool completely before (optional) frosting or decorating.



Please Scan QR code for more information.