RECIPE 2:

YOU WILL NEED:
1 lb Carrot Cake Mix
1 Cup Water (in stages)
1/3 Cup & 1 tbsp Vegetable Oil
Make sure to double the recipe for the 2 lb mix option

Please Scan QR code for more information.

INSTRUCTIONS:
PREP
Preheat oven to 375°F, and grease the baking pan(s) you'll be using. You can also line with parchment paper.

MIX
1. Add the entire package of mix to 1/2 cup of water and mix for 1 minute on low speed.
2. Slowly add second 1/2 cup of water and 1/3 cup & 1 tbsp of vegetable oil and mix until incorporated (about 1 minute). Scrape the bowl down and mix again on medium speed for 2 minutes.
3. Pour into the prepared pan(s) and bake immediately.

BAKE
until toothpick inserted in the center comes out clean.
18-23 minutes (for 9-inch pan), 15-20 minutes (for 9x13-inch pan), 22-27 minutes (for 8-inch pan)
Baking times may vary depending on your oven's calibration and the type of your pan. Always test for doneness using a toothpick or cake tester.

COOL cake in the pan for 10 minutes. Then invert onto a wire rack to cool completely before frosting.