

## Home Baking Recipe:

### 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*

### 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.

#### Tips

Add up to 1/4 cup of optional inclusions like nuts, pineapple, raisins, etc.



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