

# Carrot Cake Cupcakes

SKILL LEVEL

2



TIME

45<sup>m</sup>



## YOU WILL NEED:

1 tub of Dawn® Scoop & Bake Batter - Carrot Cake  
200g Dawn® Frosting - Cream Cheese  
200g Dawn® Fruit Filling - Classic Orange  
Orange Chocolate Strands / Cinnamon / Walnuts

**YIELD: 1 x 2kg tub** = 40 x 50g Cupcakes

## METHOD:

To begin, mix around the Dawn® Scoop & Bake Batter - Carrot Cake with a spatula or spoon.

Scoop out around 50g of the batter into cupcake cases.

Bake at 160-170°C for 25-30 minutes.

Once cooled fill or top each cupcake with 5g of Dawn® Frosting - Cream Cheese, sprinkle with cinnamon or top with a halved walnut.

For added flavor mix Dawn® Fruit Filling - Classic Orange with the Dawn® Frosting - Cream Cheese, pipe a swirl and fill the center with 5g of the mixture.

Sprinkle with orange chocolate strands for a final touch of decoration.  
Then display and sell!

**Dawn®**

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