



The Pampered Chef®
Mini Carrot Cake Cups
Recipe

Sunflower oil, for greasing

Cups

- 1 packet (225 g) sponge cake mix
- 3/4 teaspoon ground cinnamon
- 3/4 teaspoon ground mixed spice
- 1 egg
- 2 tablespoons sunflower oil
- 1 tablespoon cold water
- 2 large carrots (about 240 g total/ unprepared weight), peeled, divided

Filling

- 1 orange (optional)
- 250 g full fat soft cheese, softened
- 115 g icing sugar
- Chopped walnuts, to decorate (optional)

1. Preheat oven to 200°C/fan 180°C/Gas 6. Generously spray each well of **Deluxe Mini-Muffin Pan** with sunflower oil using **Kitchen Spritzer**. Wipe off excess oil from top surface of pan; set pan aside. For cups, combine cake mix, cinnamon, mixed spice, egg, oil and water in **Classic Batter Bowl**; stir with **Small Mix 'N Scraper®**; until ingredients are moistened. (Mixture will be very thick.) Grate carrots using **Ultimate Mandoline** fitted with grating blade. Stir 100 g of the grated carrot into cake mixture; set aside remaining grated carrot for decoration. Using **Small Scoop**, place level scoops of carrot cake mixture into prepared wells, dividing evenly. Bake 10–12 minutes or until firm to the touch. (Do not overbake.)
2. Meanwhile, for filling, zest orange, if desired, using **Microplane® Adjustable Grater** to measure 1 teaspoon zest; set aside. Save orange (juice) for another use. In **Small Batter Bowl**, mix together soft cheese, icing sugar and orange zest using **Bamboo Spoon** until well combined. Place a small, resealable polythene food bag into **Measure-All® Cup**. Spoon filling into bag; seal bag and set aside in refrigerator.
3. Remove pan from oven to **Stackable Cooling Rack**. Press tops of cups with **Mini-Tart Shaper** to make slight indentations. Cool in pan 3 minutes. Carefully loosen and remove cups from pan; set aside 5 minutes or until completely cool. Cut a small tip off one corner of bottom of cheese-filled bag; pipe filling into cups, dividing evenly. Decorate filled cups with reserved grated carrot and chopped walnuts, if desired. Serve.

Yield: Makes 24 cake cups

Per serving: (1 cake cup): Energy 464kJ/111kcal; Protein 1.1g; Carbohydrate 13.1g; Sugars 9.7g; Fat 6.4g; Saturated Fat 3.3g; Fibre 0.2g; Salt 0.2g

Cook's Tip: If desired, use a teaspoon to spoon topping into cups instead of piping it.

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Use **Adjustable Measuring Spoons** to accurately measure cinnamon, mixed spice and orange zest.

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