

Zandilions

INGREDIENTS

For the cake

- 1 Golden Cloud Carrot Cake premix
- 2 eggs
- 1/2 cup oil
- 100 ml pineapple juice (or the juice of the tin and fill with water till 100 ml)
- 1/2 cup pineapple pieces
- 1 tsp cinnamon
- 1/2 tsp mixed spice
- vanilla
- a pinch of salt
- 1/2 cup finely chopped pecans
- 1 cup grated carrots

For the frosting

- Fine pistachios
- 200g full fat cream cheese
- 40g Beacon white chocolate
- 3 tbsp icing sugar

This carrot cake is super flavorful and moist.

The pistachios can be left out or substituted with fine pecans.



Mini carrot cakes

INSTRUCTIONS

1. Preheat oven to 180°C and grease tins
2. Whisk the dry ingredients together and set aside
3. Whisk the eggs, oil and vanilla together. Mix in the pineapple juice and pineapple pieces.
4. Add the egg mixture to the dry mixture and mix until combined.
5. Fold in the chopped pecans and the grated carrots
6. Pour the batter into the prepared tin
7. Bake for 15 minutes or until 'n skewer comes out clean
8. Allow to cool before frosting
9. Whisk the cream cheese until fluffy
10. Melt the white chocolate and slowly pour into the cream cheese mixture whilst whisking. Mix in the pistachios
11. Add mixture into a piping bag with nozzle of your choice and pipe some into the carrot cake as well as on top.

Zandilions

INGREDIENTS

For the cake

- 1/2 cup butter
- 3 tablespoons vegetable oil
- 2 large eggs, room temperature
- 1 cup granulated sugar
- 1 teaspoon lemon zest
- 2 teaspoons lemon juice
- 2 tablespoons rose water (clear)
- 1 teaspoon vanilla extract
- 2 cups Golden Cloud cake flour
- 2 teaspoons ground cardamom
- 1 teaspoon baking powder
- 3/4 teaspoon salt

For the frosting

Cardamom

- 200g full fat cream cheese
- 40g Beacon white chocolate
- 3 tbs icing sugar
- Rose water (pink) for color and flavor

This cake is rich and flavored with rose and cardamom.

The amount of cardamom in the frosting depends on what you prefer. Start off with a small amount and gradually add



Rose & cardamom rectangles

INSTRUCTIONS

1. Preheat oven to 180°C and grease sheet pan
2. Cream butter, oil, eggs, and sugar until light and fluffy, about 2 minutes. Add in lemon zest, lemon juice, rose water, and vanilla extract.
3. Turn speed to low and add in flour, cardamom, baking powder, and salt until just mixed.
4. Pour batter into prepared pan. Bake for 30 minutes, or until cake is lightly brown on top and a skewer inserted into the center comes out clean.
5. To make the frosting, whisk the cream cheese until fluffy
6. Melt the white chocolate and slowly pour into the cream cheese mixture whilst whisking.
7. Add the rose water (pink) and cardamom. The mixture shouldn't be runny
8. Once the cake has cooled, cut into rectangles and pipe the cream cheese mixture on. Decorate with pistachios or dried rose leaves

Zandilions

INGREDIENTS

For the cookie:

- 1 Golden Cloud Carrot loaf premix
- 1 tbsp flour
- 2 eggs
- 1/3 cup oil
- 1/2 tsp Salt

For the cheesecake:

- 500 g Cream Cheese, softened
- 1/2 cup sugar
- 200 g Beacon white chocolate
- 1/2 cup thickened cream
- Cardamom, cinnamon, all spice, cayenne pepper, cloves (about 1 teaspoon) and 1/2 tsp ginger
- 2 teaspoons gelatin, dissolved in 1/4 cup boiling water

This spiced white chocolate cheesecake is honestly so addictive!



Spiced white chocolate cheesecake

INSTRUCTIONS

For the base:

1. Preheat oven to 180°C and grease a pan
2. The base, whisk the eggs and oil together. Add to the premix along with the extra flour.
3. Roll out the dough (very thing) and line a tart pan.
4. Bake until crisp and let cool before adding cream cheese mixture

The cheesecake:

1. Dissolve gelatin in water
2. Fluff the cream cheese and add sugar, mix until smooth.
3. Melt white chocolate and add spices. Beat in melted white chocolate and gelatin mixture to the cream cheese and mix until well combined. Add cream and continue beating until smooth.
4. Pour mixture onto prepared base and refrigerate 3 hours or overnight until set.
5. Decorate as desired and serve