

## Ruffle/ Carrot Cake

### Adult Ruffle Cake



12 slices

#### Ingredients

X1 Box Golden Cloud Carrot Cake Mix

250ml water

150ml sunflower oil

2 eggs

60g pecans, chopped

400g icing sugar

100g unsalted butter

250g cream cheese

8 Maraschino cherries

Edible glitter

#### Instructions

1. Preheat the oven to 180C and line 3x 15cm cake pans with oil and parchment paper.
2. In a jug beat the eggs, oil, and water together with a fork. Set aside.
3. In a bowl of an electric mixer fitted with a whisk attachment, add the 500g sachet of Golden Cloud Carrot cake mix.
4. Pour the wet ingredients into the dry mix and beat at medium speed for about 3 minutes.
5. Stir through the chopped pecans.
6. Pour the cake batter into the prepared cake tins and bake in a preheated oven for about 25 minutes or until a skewer inserted into the center of the cake comes out clean. Once baked allow the cakes to cool in their tins for 20 minutes before turning them onto a wire rack to cool completely.

7. To make the frosting add the butter, 200g icing sachet, and 400g of icing sugar to a bowl of an electric mixer fitted with a paddle attachment. Beat until the mixture looks like fine breadcrumbs.
8. Add the cream cheese to the icing mixture and beat again at medium speed for about 5 minutes or until the frosting is light and fluffy. Scrape down the sides of the bowl often.
9. Level the cakes using a bread knife, and secure one cake layer onto a cake plate with a little frosting. Use about half of the frosting to stack the cake layers and cover the sides and top of the cake with a thin layer of frosting. Place the cake in the fridge for an hour to firm up.
10. Fill a piping bag fitted with a ruffle nozzle with the remaining frosting and pipe ruffles around the sides of the cake, each ruffle layer needs to cover the circumference of the cake before starting the next ruffle. Starting from the bottom to the top of the cake.
11. Pipe 8 swirls of frosting onto the top of the cake using a star tip nozzle.
12. Dust the cherries with the edible glitter and place each cherry onto a swirl of frosting, serve and enjoy!

### **Carrot Cake Cupcakes**



Makes 24

#### **Ingredients**

X1 Box Golden Cloud Carrot Cake Mix

250ml water

150ml sunflower oil

2 eggs

60g pecans, chopped

400g icing sugar

100g unsalted butter

250g cream cheese  
Cherries, for decorating

#### Instructions

1. Preheat the oven to 170C and line 2x 12-hole cupcake pans with 24 cupcake liners.
2. In a jug beat the eggs, oil, and water together with a fork. Set aside.
3. In a bowl of an electric mixer fitted with a whisk attachment, add the 500g sachet of Golden Cloud Carrot cake mix.
4. Pour the wet ingredients into the dry mix and beat at medium speed for about 3 minutes.
5. Stir through the chopped pecans.
6. Fill the cupcake cases two-thirds of the way up and bake in a preheated oven for 12 – 15 minutes or until a skewer inserted into the center of the cupcake comes out clean. Allow the cupcakes to cool completely on a wire rack.
7. To make the frosting add the butter, 200g icing sachet, and 400g of icing sugar to a bowl of an electric mixer fitted with a paddle attachment. Beat until the mixture looks like fine breadcrumbs.
8. Add the cream cheese to the icing mixture and beat again at medium speed for about 5 minutes or until the frosting is light and fluffy. Scrape down the sides of the bowl often.
9. Fill a piping bag fitted with a ruffle nozzle with the frosting, pipe swirls onto each cupcake. To create a ruffle, place the piping tip at the middle of the cupcake and squeeze and release pressure on the piping bag, lifting up and down while you do this to create a ruffle.
10. Top with cherries and enjoy!

## Kiddies Ruffle Cake



12 slices

### Ingredients

X1 Box Golden Cloud Carrot Cake Mix

250ml water

150ml sunflower oil

2 eggs

60g pecans, chopped

400g icing sugar

100g unsalted butter

250g cream cheese

Yellow food colouring

200g jelly tots

### Instructions

1. Preheat the oven to 180C and line 2x 18cm cake pans with oil and parchment paper.
2. In a jug beat the eggs, oil, and water together with a fork. Set aside.
3. In a bowl of an electric mixer fitted with a whisk attachment, add the 500g sachet of Golden Cloud Carrot cake mix.
4. Pour the wet ingredients into the dry mix and beat at medium speed for about 3 minutes.
5. Stir through the chopped pecans.
6. Pour the cake batter into the prepared cake tins and bake in a preheated oven for 40 minutes or until a skewer inserted into the center of the cake comes out clean. Once baked allow the cakes to cool in their tins for 20 minutes before turning them onto a wire rack to cool completely.
7. To make the frosting add the butter, 200g icing sachet, and 400g of icing sugar to a bowl of an electric mixer fitted with a paddle attachment. Beat until the mixture looks like fine breadcrumbs.

8. Add the cream cheese to the icing mixture and beat again at medium speed for about 5 minutes or until the frosting is light and fluffy. Scrape down the sides of the bowl often.
9. Level the cakes using a bread knife, and secure one cake layer onto a cake plate with a little frosting. Use about half of the frosting to stack the cake layers and cover the sides and top of the cake with a thin layer of frosting. Place the cake in the fridge for an hour to firm up.
10. Colour the remaining frosting with yellow food colouring and beat again.
11. Fill a piping bag fitted with a ruffle nozzle with the yellow frosting and pipe ruffles up the side of the cake, starting from the bottom to the top of the cake. Each ruffle should be about 5cm wide.
12. Fill the center of the cake with jelly tots, serve and enjoy!