



RECIPE BASKET

Carrot Cake Cupcakes

1 packet **D&Co. Kitchen Carrot Cup Dip Mix**

8 oz. can of crushed pineapple

1 package yellow cake mix (15.25 oz.)

2 eggs

1 cup water

1/3 cup oil

1 cup sour cream

In a small bowl mix together Carrot Cake Dip Mix and crushed pineapple, cover and refrigerate for a minimum of 4 hours or overnight. Preheat oven to 350°. In large bowl place all cake batter and sour cream ingredients. With electric mixer blend for 1 minute. Add Carrot Cake & pineapple mixture and stir until blended. Place muffin liners into a standard size muffin tin, then pour batter into liners. Be sure to only fill the liners 3/4 full. Bake for 19 to 23 minutes or until done. Cupcakes are done when top springs back to touch or when a toothpick is inserted and comes out clean. Top with Cream Cheese Frosting. Refrigerate after frosting.



RECIPE BASKET

Quick N' Easy Carrot Bundt Cake

Cake:

1 packet **D&Co. Kitchen Carrot Cake Dip Mix**

8 oz. can of crushed pineapple

1 package. yellow cake mix (15.25 oz)

3 eggs

1/2 cup water

1/2 cup oil

Glaze:

1 cup powdered sugar

1 to 2 tablespoons milk

1 tablespoon orange juice *or* 1 teaspoon vanilla extract

In a small bowl mix together Carrot Cake Dip Mix and crushed pineapple, cover, and refrigerate for a minimum of 4 hours or overnight. Preheat oven to 350°. In a large bowl place all cake batter ingredients. With an electric mixer blend for 1 minute. Add Carrot Cake & pineapple mixture and stir until blended. Pour batter into a greased bundt pan. Bake for 39 to 43 minutes or until done. The cake is done when the top springs back to touch or when a toothpick is inserted and comes out clean. Cool slightly in the pan and then invert onto a serving plate. Pour glaze over warm cake. Spoon any excess glaze from the plate back onto the cake.

