

Carrot Cake & Cream Cheese Stuffed Cookies *Makes 9*

Ingredients:

Macphie Carrot Cake Mix	0.425Kg
Eggs	2
Vegetable Oil	0.080Kg
Plain Flour	0.080Kg
Grated Carrot	0.175Kg
Cream Cheese	0.150Kg
Sugar	0.032Kg
Vanilla Extract	½ tsp
Macphie Cream Cheese Frosting	0.100Kg



Method:

1. Mix together the cream cheese, sugar and vanilla extract together until combined
2. Add the cream cheese mixture to a piping bag and pipe blobs of the cream cheese onto a lined baking sheet and put in the freezer until frozen
3. Add the carrot cake mix into a bowl and add the oil and mix until combined
4. Add the 2 eggs and mix until combined
5. Add the flour and grated carrots and mix until combined
6. Using an ice-cream scoop, scoop some of the batter out place a cream cheese blob in the middle and roll to form a ball (if the mixture is not able to be rolled, place in the fridge to firm up)
7. Add the raw cookies onto a lined baking sheet and bake at 180°C for 12 minutes
8. Once cooled, piped some of the cream cheese icing on top and decorate