

**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