

Reduced Sugar Carrot & Pistachio Cake

Ingredients:

Macphie Reduced Sugar Mississippi Muffin/Cake Mix	1.000kg
Water	0.100kg
Oil	0.235kg
Cinnamon powder	0.030kg
Carrots grated	0.580kg
Pistachio chopped	0.120kg
Vanilla Essence	0.020kg

Method:

- Add all ingredients together mix for 1 min on 1st speed and 5 mins on 2nd speed
- Deposit batter into baking tray
- Bake at 180°C for 35 min
- Once cooled top with Macphie Reduced Sugar Rainbow Vanilla Frosting

