

Red Velvet Cake

500 g. Red Velvet Cake Mix

130 ml water

2 eggs

70ml vegetable oil



Blend water, eggs and cake mix on low speed for 1 minute. Scrape down and mix on high speed for 2 mins. Add oil and continue to mix on medium speed for 2 mins. (Do not over mix). If baking as a cake, place into a 7inch tin which has been lined with baking paper. Bake at 180C for approx. 35 mins or until cooked, test with a skewer. Alternatively, bake as cupcake at 160C for 35mins or until done.

Ice with **Cream Cheese Icing**, available at W&P.

NB. If making a large cake using more than 1kg of mix, cook slower at a lower temperature (140-150C). For very large mixes this may be 3 – 4 hours. Double line the tin and bake on a low shelf.

Contents: Sugar, Wheat Flour, Cocoa powder, Vegetable oil (antioxidant 307), Vegetable fat (Vegetable oil, emulsifiers (471, 477), antioxidant (320)), Maltodextrin, Potato flour, Milk Solids, Salt, Raising agents (341, 450, 500), Natural flavor, Colour (120), Vegetable gum (415) Egg powder.