

# MINI CARROT BUNDT CAKES



TOTAL TIME: 45 min



12 servings



\$0.65 CA/\$0.52 US per serving

## RECIPE TIP

Crushed pineapple is the secret to moist carrot cake. Not a fan? Replace with unsweetened applesauce.

## Cakes

2 medium-sized carrots  
2 eggs  
½ cup oil + more for oiling  
½ cup crushed pineapple  
1 pkg **Carrot Cake Mix**

## Glaze

1¼ cups icing sugar  
2 tbsp milk, your choice, or water  
1 tbsp lemon or orange juice

**Toppings** (optional): lemon or orange zest

**Per serving:** Calories 190, Fat 7 g  
(Saturated 1 g, Trans 0 g), Cholesterol 30 mg,  
Sodium 190 mg, Carbohydrate 30 g (Fibre 1 g,  
Sugars 23g), Protein 3 g

1. Coarsely grate carrots; measure out 2 cups and set aside.
2. Generously oil two **Mini Bundt Cake Pans**.
3. In a large bowl, whisk eggs with oil and pineapple. Stir in mix and 2 cups grated carrot. Divide batter evenly into pans. Smooth tops as best you can.
4. In two batches, microwave on high 4 min. Rest in pan 5 min; invert onto **Cooling Racks** and gently squeeze and push to release. Or, place Mini Bundt Pans on two **¼ Sheet Pans**. Bake in preheated 350° F for 25 min or until a toothpick inserted in the centre comes out clean. Cool in pan 10 min. Invert on Cooling Racks and gently squeeze and push to release. Allow to cool completely before glazing. Refrigerate, if desired, to cool quickly.
5. In a bowl, whisk together sugar, milk, and lemon juice until smooth. Spoon over cooled cakes and top with zest, if desired. Glaze will set and harden as it sits.

# MINI SWEET BANANA BUNDT CAKES



TOTAL TIME: 45 min



12 servings



\$0.59 CA/\$0.47 US per serving

## Cakes

2 ripe medium bananas

2 eggs

$\frac{1}{3}$  cup oil + more for oiling

1 pkg **Sweet Banana Bread & Muffin Mix**

## Glaze

$1\frac{1}{4}$  cups icing sugar

2 tbsp milk, your choice, or water

1 tbsp lemon or orange juice

**Toppings** (optional): lemon or orange zest

**Per serving:** Calories 180, Fat 7 g

(Saturated 1 g, Trans 0 g), Cholesterol 40 mg,

Sodium 190 mg, Carbohydrate 29 g (Fibre 0 g,

Sugars 20 g), Protein 2 g.

1. Generously oil two **Mini Bundt Cake Pans**.
2. In a large bowl, mash bananas; they should measure about  $\frac{3}{4}$  cup. Add eggs and oil; whisk to mix. Stir in mix.
3. Divide batter evenly into pans. Smooth tops as best you can.
4. In two batches, microwave on high 3 min. Rest in pan 5 min; invert onto **Cooling Racks** and gently squeeze and push to release. Or, place **Mini Bundt Cake Pans** on two  $\frac{1}{4}$  **Sheet Pans**. Bake in preheated 350° F for 20 min or until a toothpick inserted in the centre comes out clean. Cool in pan 10 min. Invert on **Cooling Racks** and gently squeeze and push to release. Allow to cool completely before glazing. Refrigerate, if desired, to cool quickly.
5. In a bowl, whisk together sugar, milk, and lemon juice until smooth. Spoon over cooled cakes and top with zest, if desired. Glaze will set and harden as it sits.