Christmas Brownie Carrot Layer Cake

Recipe supplied by Green's.

Ingredients

Green's Traditional Brownie 380g

Green's Traditional Carrot Cake 470g

2 eggs (for brownie)

80g butter, melted (for brownie)

1 egg (for carrot cake)

80mL vegetable oil (for carrot cake)

250g block soft cream cheese (for cream cheese icing)

120g soft butter (for cream cheese icing)

1 teaspoon Vanilla Essence (for cream cheese icing)

3 Cups Icing Mixture, sifted

Glacé or fresh cherries

Method:

1. Preheat oven to 180°C (160°C fan forced) and lightly grease and line the base and sides of cake pans.

2. Prepare brownie mix and carrot cake mix as directed on pack. Pour each of the mixes into prepared cake pans and bake for 25 - 30 minutes.

3. Allow baked brownie and cake to sit in pans for 15 minutes prior to inverting onto cooling rack to cool completely.

4. Place cream cheese and butter into a large mixing bowl. Using an electric mixer, mix until combined and creamy. Add vanilla extract, contents of Carrot Cake Icing mix and icing mixture. Mix on low speed until combined then increase to medium speed for 1-2 minutes or until icing is thick and smooth.

5. Slice cooled carrot cake in half horizontally, to create two even layers and place the base onto a serving plate. Spread 1 cup of prepared cream cheese icing mix over the base of carrot cake and spread to the edges. Top with brownie layer, top side down and repeat. Top with carrot cake layer and spread remaining icing over top and sides of cake.

6. Decorate top of the cake with glacé (or fresh) cherries.