

Red Velvet Microwave Treats 3 Ways

Ingredients:

Serves: 1

For the Red Velvet Mug Cakes:

1 x 70 g sachet Moir's Red Velvet Mug Cake

50 ml milk

Recipe:

For the Red Velvet Mug Cake:

1. Empty 1 sachet of the Moir's Red Velvet Flavoured Cake Mix into a large mug.
2. Add the milk and mix well.
3. Microwave on high for:
1 minute 30 seconds: 900 W
1 minute 40 seconds: 800 W
4. Remove from the microwave and allow to cool slightly, 2 minutes.

Ingredients:

¼ cup cream

1-2 tsp castor sugar

½ tsp Moir's vanilla essence

¼ cup cream cheese

Sprinkles

Recipe:

1. Add the cream, castor sugar and vanilla essence to a chilled bowl. Beat until medium peaks form.

2. Soften the cream cheese and fold the sweetened cream through the cream cheese.
3. Add to a piping bag and chill in the fridge for a few minutes before piping onto the cooled mug cake.
4. Finish off with some sprinkles and ENJOY!!

Serving Suggestion 2 – Red Velvet Trifle Cups

Ingredients:

2 tbsp butter, softened
2 tbsp cream cheese, softened
¼ cup icing sugar
½ tsp Moir's vanilla essence
Vanilla biscuits
Strawberries

Recipe:

1. Prepare a quick cream cheese icing by beating together the cream cheese & butter until smooth & creamy. Add the icing sugar & vanilla essence and beat until light & fluffy and a thick spreadable consistency is achieved.
2. Add this cream cheese icing to a piping bag and allow to cool slightly, 5-10 minutes in the fridge.
3. When the mug cake has cooled completely, remove it from the mug & crumble it up,
4. Layer 1/3 of the crumbled red velvet cake into a glass/jar. Top this with a layer of the cream cheese icing and layer of crumbled vanilla biscuits. Repeat this process 3 times finishing with a layer of the cream cheese icing.
5. Top with a fresh strawberry and ENJOY!

Serving Suggestion 3 – Red Velvet Cake Balls

Ingredients:

1 tsp cream cheese
1½ cups white chocolate, melted
Red food colouring

Recipe:

1. cooling the mug cake, remove from the mug and crumble.
2. Add a teaspoon of softened cream cheese and mix well.
3. Roll into 4 equal sized balls and dip into white chocolate (reserve ½ cup white chocolate for the drizzle) and refrigerate to set.
4. Mix a couple drops of red food colouring into the remaining white chocolate, drizzle onto the white chocolate balls and return to the fridge the set.
5. Serve and ENJOY!