

Easy Carrot Cake



OVEN - 350 degrees F.

Spray a 9 x 13 - inch baking pan with cooking spray.

Bake 35 minutes. Cool before frosting.

[My Patchwork Quilt](#)

Ingredients

- 1 yellow cake mix (without pudding in mix)
- 1- $\frac{1}{4}$ cups Miracle Whip
- 4 eggs
- $\frac{1}{4}$ cup cold water
- 2 teaspoons cinnamon
- 2 cups shredded carrots
- $\frac{1}{2}$ cup chopped walnuts

CREAM CHEESE FROSTING

- 1 8 - ounce package Neufchatel cheese at room temperature
- 2 cups powdered sugar, sifted
- 1 teaspoon vanilla
- Additional chopped walnuts to sprinkle on top if you like

Preparation

1. Preheat oven to 350 degrees F. Spray a 9 x 13 - inch baking pan with cooking spray.
2. In a large bowl, mix cake, Miracle Whip, eggs, water, and cinnamon. Stir with a wooden spoon til mixed.
3. Stir in carrots and nuts.

4. Spread batter in prepared pan and bake for 35 minutes.
5. Cool in pan on wire rack.
6. When cool ice with cream cheese frosting or prepare cream cheese frosting:
7. Beat cream cheese and powdered sugar til smooth.
8. Add vanilla.
9. Spread on cake and then sprinkle top with addition chopped walnuts.