Easy Carrot Cake



OVEN - 350 degrees F.

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

Bake 35 minutes. Cool before frosting.

My Patchwork Quilt

Ingredients

- 1 yellow cake mix (without pudding in mix)
- 1-1/4 cups Miracle Whip
- 4 eggs
- ¼ cup cold water
- 2 teaspoons cinnamon
- 2 cups shredded carrots
- ½ 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

- Preheat oven to 350 degrees F. Spray a 9 x 13 - inch baking pan with cooking spray.
- 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.