

Easy Carrot Cake

Ingredients:

- 1 two-layer yellow cake mix
- 1 $\frac{1}{4}$ cups Miracle Whip
- 4 eggs
- $\frac{1}{4}$ cup cold water
- 2 teaspoons ground cinnamon
- 2 cups finely-shredded carrots
- $\frac{1}{2}$ cup chopped walnuts
- Vanilla "Philly" Frosting (recipe follows)

Directions:

- In large bowl of electric mixer, combine cake mix, Miracle Whip, eggs, water and cinnamon, mixing at medium speed until well blended. Stir in carrots and walnuts.
- Pour into greased 13x9x2-inch baking pan. Bake at 350° for 35 minutes or until wooden pick inserted in center comes out clean.
- Cool. Frost with Vanilla "Philly" Frosting.

Prep time: 25 minutes

Baking time: 35 minutes plus cooling

Vanilla "Philly" Frosting

- 1 (3 oz.) pkg. cream cheese, softened
- 1 tablespoon milk
- $\frac{1}{2}$ teaspoon vanilla
- 3 cups sifted powdered sugar

Combine cream cheese, milk and vanilla, mixing until well blended. Gradually add sugar, beating until light and fluffy.

Yield: 10-12 servings