

CARROT CAKE- A DOCTORED CAKE MIX RECIPE

MyCakeSchool.com (Original Version- We have now have a different version on the site.)

INGREDIENTS

- 1 box spice cake mix
- 1 box white cake mix
- Follow box instructions, substituting orange juice for half of the water.
- 1 teaspoon cinnamon
- 3/4 c. shredded coconut
- 2 1/4-2 1/2 cups carrots, grated fine
- 4 oz. crushed, drained pineapple. (We buy an 8 oz can of crushed pineapple and use about half) put in a strainer to let the excess juice drain out
- 1 cup chopped pecans.

DIRECTIONS

- ** Mix cake mixes together according to box instructions. Then add remaining ingredients. Bake at 325 degrees until cakes spring back when touched in the center.
- **This makes a lot of cake batter. You can bake up and freeze any extra layers, tightly wrapped, or you can half the recipe. If you half the recipe, I would use the spice cake mix rather than the white.