

# Shortcut Carrot Cake

## Ingredients

1 (18 ounce) boxes spice cake mix  
3 eggs ( or as called for by your cake mix)  
1/3 cup oil ( or as called for by your cake mix)  
1 1/3 cups water ( or as called for by your cake mix)  
2 cups shredded carrots ( about 1/2 lb.)  
1 (8 ounce) cans crushed pineapple, drained  
1 cup chopped pecans, divided  
2 (8 ounce) packages cream cheese, softened  
2 cups powdered sugar  
1 (8 ounce) containers Cool Whip Topping, thawed

## Directions

PREHEAT oven to 350°F, and spray baking pans with cooking spray. Preheat oven to 350°F.

Prepare cake mix batter as directed on package, stirring in carrots, pineapple and 3/4 cup of the pecans until well blended.

Pour into 2 (9-inch) square baking pans.

Bake 25 to 30 minute or until toothpick inserted in centers comes out clean. Cool.

MEANWHILE, beat cream cheese and sugar with electric mixer or wire whisk until well blended.

Stir in whipped topping until well blended.

PLACE 1 cake layer on serving plate.

Spread with 1-1/2 cups of the cream cheese mixture.

Carefully place second cake layer on top of first cake layer.

Frost top and sides of cake with remaining cream cheese mixture.

Garnish with remaining 1/4 cup pecans.

Refrigerate until ready to serve.