



Country Biscuit Carrot Cake

Shopping List

- | | |
|--|---|
| <input type="checkbox"/> Southeastern Mills® Country Biscuit Mix (6 oz.) | <input type="checkbox"/> Orange Juice |
| <input type="checkbox"/> Egg (1) | <input type="checkbox"/> Carrots |
| <input type="checkbox"/> Granulated Sugar | <input type="checkbox"/> Walnuts (chopped) |
| <input type="checkbox"/> Vanilla Extract | <input type="checkbox"/> Cream Cheese |
| <input type="checkbox"/> Cinnamon | <input type="checkbox"/> Confectioners' Sugar |



Directions

Preheat oven 350°F. Evenly coat an 8 x 8 light-colored baking pan with non-stick cooking spray. In a medium mixing bowl, whisk to combine 1 egg, ½ cup granulated sugar and 2 teaspoons vanilla extract. Add 2 teaspoons cinnamon, ½ cup orange juice, ½ cup shredded carrots, 1 package of country biscuit mix and ½ cup chopped walnuts; gently stir batter. Spread batter into prepared pan. Bake until done, approximately 20-25 minutes.

Ice cooled cake with **Cream Cheese Frosting**; with an electric mixer, beat ½ cup softened cream cheese, 1 ½ cups confectioners' sugar, 1 teaspoon vanilla extract and 1 tablespoon milk. If necessary, add additional confectioners' sugar or milk to adjust consistency.

Serves 6-8

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