

# carrot cake



1 package 1-2-3 Gluten Free® Sweet Goodness Pan Bar Mix  
3 large eggs, room temperature  
¾ cup vegetable oil  
1½ cup finely shredded carrots  
¼ tsp. cinnamon  
¼ tsp. ground nutmeg  
¼ tsp. ground cloves  
¼ tsp. allspice  
¾ cup raisins (optional)  
Cream cheese icing  
1–20 oz. can crushed pineapple (no sugar added), well drained  
1–10 oz package pecan pieces, lightly toasted (optional)

- ① Preheat oven to 350° F. Generously spray 2–8" round pans with non-stick spray.
- ② Mix first 4 ingredients together in mixer or by hand. Add spices and mix. Add raisins (if desired) and stir in by hand. Pour mixture into greased pans and spread evenly.
- ③ Bake for approximately 20 minutes (30-33 minutes for a 9" x 13" pan) until toothpick inserted in center comes out clean. Baking times may vary with different appliances.
- ④ Leave cakes in pan for 3-5 minutes. Then, remove from pan and cool completely. Place bottom layer on serving plate. Frost top of bottom layer of cake with cream cheese icing. Spread drained pineapple on top of cream cheese icing. Place top layer on top. Completely frost cake. Gently press pecan pieces onto icing on sides of cake. Cut and serve.

Makes 24 bars.

