Simple Carrot Cake

Servings 12 | Prep time 20 mins. | Total time 50 mins.

Equipment: 9x13-inch baking pan, Large bowl, Aluminum foil
Utensils: Spatula for stirring, Toothpick, Measuring cups and spoons

Ingredients

Non-stick spray
1 box spice cake mix
3 large eggs, room temperature
1/4 cup applesauce
1/4 cup vegetable oil or canola oil
3 cups carrots, grated
1/2 cup walnuts, chopped (optional)
4 tablespoons reduced fat cream cheese (optional)

Instructions

1. Before you begin, wash your hands, surfaces, and utensils.
2. Preheat oven to 350 degrees and prepare 9x13-inch baking pan by spraying with non-stick spray.
3. Stir together cake mix, eggs, applesauce, and oil in large bowl and mix thoroughly, scraping sides of bowl until no clumps of dry ingredients remain. Stir in carrots and walnuts (if using), until mixed throughout batter. Pour batter into baking pan.
4. Bake for 23-30 minutes or until toothpick comes out clean when inserted. Shield top of cake with aluminum foil to prevent overbrowning if needed.
5. Allow cake to fully cool within pan. Once cake has cooled, frost with cream cheese (if using).

Nutritional Information:

Calories 200   Total Fat 11g   Sodium 220mg   Total Carbs 20g   Protein 3g