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## Recipes & Projects

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### Recipe Box

### Carrot Cake with White Chocolate Icing



- 4 eggs**
- 1 cup vegetable oil**
- 1 teaspoon Wilton Pure Vanilla Extract**
- 2 cups all-purpose flour**
- 2 cups sugar**
- 2 teaspoons baking soda**
- 2 teaspoons cinnamon**
- 1/4 teaspoon each nutmeg, cloves, allspice and salt**
- 4 cups (approx. 1 lb.) grated carrots**
- 2/3 cup chopped nuts**
- 1/2 cup raisins**
- 1/2 cup crushed pineapple, drained**

Preheat oven to 350°F. Lightly spray 2 nine in. round pans with vegetable use Wilton Cake Release ([Click here for complete instructions on preparing pans.](#)) In large mixing bowl, beat eggs until foamy; add oil and vanilla and well. Mix flour, sugar, baking soda, cinnamon, nutmeg, cloves, allspice and together; add to egg mixture and mix well. Fold in carrots, nuts, raisins and pineapple. Pour into prepared pans and bake 30-35 minutes or until tooth inserted in center comes out clean. Cool 10 minutes in pans on cooling grid invert on grid to cool.

**Makes 5 1/2 cups batter.**

### WHITE CHOCOLATE CREAM CHEESE ICING

- 1 (12 oz.) package Wilton White Candy Melts or any white confectionery coating**
- 2 (8 oz.) packages cream cheese, softened**
- 1 cup unsalted butter, softened**
- 2 Tablespoons lemon juice**

Melt Candy Melts according to directions. Allow coating to cool slightly, sti

*Sour Cream      Cheese      Potatoes*

occasionally (don't let it harden). In a mixing bowl, beat the cream cheese (preferably with a flat beater) until smooth and creamy. Gradually beat in cooled coating until blended and smooth. Beat in the butter and lemon juice. Smooth a small amount of icing on bottom cake layer; top side up. Top with layer bottom side up. Frost cake with remaining icing. Refrigerate until ready to serve; bring to room temperature 30 minutes before serving.

**Makes 12-14 servings.**

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