

PUMPKIN CARROT CAKE WITH MAPLE FROSTING

Recipe shared by; Cheryl Ouellette

Cake

- **1 package (18.25oz) yellow cake mix**
- **1 cup pumpkin puree (15oz can)**
- **3 eggs**
- **¼ cup oil**
- **1 tbs. pumpkin pie spice**
- **1 cup shredded carrots chopped**
- **1 cup sweetened dried cranberries, chopped**

Frosting

- **12oz cream cheese (room temp.)**
- **1 cup butter (room temp.)**
- **Cup confectioners sugar (2- 16oz pkgs)**
- **1 ½ tsp. maple extract**
- **½ cup water**

Preheat oven to 350°, coat 2- 8" in cake pans with cooking spray.

On low speed, beat cake mix, pumpkin puree, eggs, oil, ½ cup of water, and pumpkin pie spice, until blended.

Increase speed to medium-high; and beat until light and fluffy (about 2minutes).

Stir in carrots, and dried cranberries. Evenly divide the mixture between the two pans.

Bake 30-35minutes, or until toothpick inserted into center comes out clean.

Cool 10 minutes, then transfer onto cooling rack

On medium speed, beat cream cheese and butter until blended. Gradually beat in confectionary sugar. Add maple extract, and continue to beat on medium high until light and fluffy (about 2minutes)

Refrigerate frosting until firm and spread able (about 1 hour).

Place one cake layer on serving plate; and spread with 1cup frosting, place remaining cake layer. Cover cake with remaining frosting.

If desired, garnish with maple candies, cranberries and mint.