

Nancy's Carrot Cake



This is recipe from our resident's personal stash, Nancy. It's the best Carrot Cake we ever had, and we are excited to share it with you.

Homemade meals can make everyone healthier, happier, and more connected. All our meals are designed to meet each Lotus Park's family member needs by a licensed dietitian, and made fresh daily by loving people. Today we share our love with Nancy's Carrot Cake recipe.

Community you want, Cuisine we all love!

Procedure:

1. Preheat the oven to 350 °F.
2. Prepare 9" x 13" baking pan or 24 mini cupcakes pan.
3. Shred red apples, set to the side.
4. Shred carrots, set to the side.
5. In a bowl mix space cake, follow the instruction on the box.
6. Combine mixed space cake with shredded red apples and carrots, and crushed pineapple.
7. Follow the Box direction for baking time.

Tips:

You can substitute water in the cake-mix with pineapple juice. Particularly tasty served with loving company.

Cooking Time: 30 Minutes

Cooking Temp: 350 °F

Servings: 12 - 15 9 x 13 pan
or 24 mini cupcakes

Ingredients:

Spice Cake Mix 1 box
Red apples 2 pcs
Carrots 3-4 pcs
Crushed pineapple 1 can

Optional:

Raisins 1 cup
Walnuts 1 cup