

Best Boxed Carrot Cake Recipe

Cake Ingredients

- 1 Box of Spice Cake Mix (we used Betty Crocker)
- Plus, Ingredients Listed on the Box to Bake the Cake (i.e. eggs, oil, water)
- 3 Cups Shredded or Minced Carrots
- 1 1/2 Teaspoons Vanilla
- 1/4 Teaspoon Ginger
- Tip- We like to double the recipe to make a taller cake.

Cake Instructions

Pour the cake mix from the box, into a bowl. Follow the instructions on the box and add the requested ingredients. Then add 1 1/2 teaspoons of vanilla, 1/4 teaspoon of ground ginger, and 3 cups of carrots to the batter. Mix well using a hand mixer. Pour the batter into a cake pan(s) (we used three 8.5" round cake pans) and bake according to the instructions on the box. Cool on parchment paper or cooling racks before adding the frosting.

Cream Cheese Frosting Ingredients

- 1 8oz Package Cream Cheese (softened)
- 1 Stick Unsalted Butter (softened)
- 3 Cups Powdered Sugar
- 1 Teaspoon Vanilla
- Tip- We prefer to double the ingredients for the frosting, especially when using more than one cake box.

Cream Cheese Frosting Instructions

Soften the cream cheese and butter in the microwave. Then place in a mixing bowl and add the vanilla. Blend well with a hand mixer until the wet ingredients are well incorporated. Add powdered sugar, a bit at a time, to the mixture, until it has a smooth consistency. Now, it's time to add the frosting. Frost between each layer, the sides, and the top of the cake. Decorate accordingly! Serve with your favorite French vanilla ice cream and, Bon Appetit.