



By PartyLite®

BANANA CARROT CAKE WITH ORANGE-LACED FROSTING

- 1 pkg (14.3 oz) **TSG Banana Bread Mix**
- 1 tsp cinnamon
- ¼ tsp nutmeg
- ½ cup coarsely chopped toasted walnuts
- 2 cups shredded carrots (about 2 large carrots)
- 3 large eggs
- 4 Tbsp butter, melted
- 1 tsp vanilla extract
- 2 ripe bananas, mashed (about 1 cup)

Orange-Laced Frosting: (Makes 12 Tbsp)

- 1-½ level cups powdered sugar*
- 4 Tbsp butter, softened
- 1 Tbsp orange juice
- 2 tsp grated orange peel, or zest of 1 large orange

1. Preheat oven to 350°F. Grease an 8x8 baking pan.
2. In a large bowl, combine TSG Banana Bread Mix, cinnamon and nutmeg. Stir with a wire whisk to incorporate spices. Stir in walnuts and carrots.
3. In a medium-small bowl, whisk together eggs, melted butter and vanilla. Stir in mashed bananas. Add to bread mix and stir until blended.
4. Pour into pan. Bake 35 minutes or until a toothpick inserted in center comes out clean.
5. Cool cake in pan 15 minutes. Loosen sides with a spatula and turn cake out onto a wire rack to cool completely.
6. For frosting: In a medium microwave safe bowl, stir together all ingredients until smooth. If needed, warm up in microwave to soften (medium power for 10 seconds). If frosting is too thick, stir in orange juice a teaspoon at a time, until desired consistency. Frosting will firm up a bit on the cake.
7. Cut cooled cake into 9 squares. Frost each square individually.

Makes 9 servings

Note: *Always use “dry ingredient” measuring cups for dry ingredients such as powdered sugar, cocoa, flour etc.