

CARROT CAKE (ONE POT) submitted by Richard & Camille Thibodeaux

Cake:

- 1 box Duncan Hines carrot cake mix
- 1 small box instant vanilla pudding
- 4 eggs
- 1/2 cup cooking oil
- 1/2 cup water
- 1/3 cup sour cream

Filling:

- 6 ounces cream cheese (room temp)
- 6 tbs butter (room temp)
- 1 3/4 cups powdered sugar
- 1 tbs milk
- 1 tsp vanilla

Cream together room temperature cream cheese and butter. Blend in the powdered sugar, milk and vanilla. Set aside. In a separate bowl, combine the cake ingredients and mix well. (It will be thick) Spread cake mixture into a greased 12" camp Dutch oven or use parchment paper. Drop spoonfuls of filling mixture over the cake mixture including the outer edge. Drag through the filling starting from one end across the Dutch oven. Bake with 7 coals on the bottom and 16 on top for 40-45 minutes turning pot and lid ever 15 minutes. (Cake will be a little jiggly in the center) Allow to set for at least 30 minutes before serving. Served cool is preferred.

Note: A variation of the pumpkin earthquake cake by *The Girl Who Ate Everything*.

Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



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