Carrot Cake

1 package Yummee Yummee Muffins & Coffee Cakes mix
2 teaspoons ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground allspice
1/4 teaspoon ground nutmeg
2 cups peeled and grated carrots
1/2 cup finely chopped pecans
4 eggs, beaten
1/2 cup packed brown sugar
1/2 cup canola oil
1 (3.9 ounce) single serve container unsweetened applesauce
1 teaspoon vanilla extract
1/4 cup tangerine or orange juice

Using the Rolling Mix suggestion, grease and flour two 8-inch cake pans. Preheat oven to 350 degrees

In a large bowl, combine Yummee Yummee Muffins & Coffee Cakes mix, cinnamon, ginger, allspice, and nutmeg. Mix well. Toss and coat carrots and pecans with dry ingredients. In a medium bowl, combine eggs and brown sugar, mix well. Add oil, applesauce, and vanilla. Mix well. Pour wet ingredients into dry mixture and mix well. Stir in juice.

Immediately pour batter into prepared cake pans. Pans should be no more than half full. Using a spatula, evenly spread batter to edges of pan.

Bake at 350 degrees for 25 minutes, or until a toothpick inserted near the center of cake comes out clean. Allow cake to sit for 10 minutes on a wire rack. Carefully run a table knife around the edge of pan to loosen cake. Remove cake

from pans by inverting onto a wire rack. Place a second rack on bottom of cake and flip right side up. Continue cooling cake right side up. Frost room temperature cakes with Honey Cream Cheese Frosting.

Serves 12

Cook's Note: Pure tangerine juice is available in the refrigerated juice section of the grocery store.