



Carrot Crunch Cake

The buttery oat-coconut topping has a surprising ingredient--cereal!
It's a great complement to the moist pumpkin cake.

Servings: 64 servings

Ingredients:

CRUNCH TOPPING

INGREDIENT	WEIGHT	MEASURE
Brown sugar, packed	4 oz	1/2 cup
Butter, melted	4 oz	1/2 cup
Granulated sugar	4 oz	1/2 cup
Toasted whole wheat flake cereal	8 oz	8 cups
Quick oats, dry	4 oz	1 1/4 cups
Shredded coconut	4 oz	1 1/4 cups

CAKE BATTER

INGREDIENT	WEIGHT	MEASURE
Water, cool approx. 72°F	3 lb 8.00 oz	7 cups
Butter, melted	8 oz	1 cup
Pumpkin puree, canned	1 lb	2 cups
Eggs, large	4 oz	2 each
Gold Medal™ Carrot Cake with Cream Cheese Icing Mix (11129)	5 lb	1 box
Pumpkin pie spice		2 Tbsp

TOPPING

INGREDIENT	WEIGHT	MEASURE
Water, hot approx. 120°F	3 oz	1/3 cup
Gold Medal™ Carrot Cake with Cream Cheese Icing Mix (11129)	1 lb 3.00 oz	1/4 box

Instructions:

TOPPING

- Combine all ingredients in large mixing bowl; stir until blended.
- Set aside.

BATTER

- Combine water, butter, pumpkin, eggs, cake mix and pumpkin pie spice in mixing bowl.
- Mix using rubber spatula or wire whisk until batter is smooth.
- Deposit batter into greased and floured full sheet pan.
- Sprinkle topping evenly over cake batter; bake as directed below and allow to cool completely.

BAKE:	TEMP	TIME
Convection Oven*	300°F	25-30 minutes
Standard Oven	350°F	27-32 minutes

*Rotate pans baked in convection oven one-half turn (180°) at 12 minutes of baking.

ICING

- Pour half of the water into mixer bowl fitted with paddle attachment.
- Add all of the icing mix to the bowl and mix on low speed 1 minute.
- Stop mixer, scrape bowl and paddle; add remaining water gradually while mixing on low speed an additional 2 minutes.
- Drizzle icing over top and allow to set before portioning.