

Prep Time: 15 minutes
Bake Time: 55 minutes
Cool Time: 30 minutes



Ingredients: **Cake**
2 cups sugar
3/4 cup vegetable oil
3 eggs
1 teaspoon vanilla extract
3/4 cup buttermilk
2 cups grated carrots
1 (15 ounce) can crushed pineapple,
drained
2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1 1/2 teaspoons salt
1 cup raisins

Decorating
1/2 cup margarine
1 (8 ounce) package cream cheese
1 teaspoon vanilla extract
4 cups powdered sugar
Cherry Pull-N-Peel Twizzlers™
Food coloring to tint frosting

Instructions: Preheat oven to 350 degrees F. In a large bowl, mix together sugar, oil, eggs, vanilla, and buttermilk. Stir in carrots, vanilla, and pineapple. Add flour, baking soda, cinnamon, and salt. Mix on medium for two minutes. Stir in raisins. Pour batter into a prepared 9x13 pan. Bake for 55 minutes or until toothpick inserted into cake comes out clean. Remove from oven, and set aside to cool.

While cake bakes, combine margarine, cream cheese, vanilla, food coloring and powdered sugar. Blend until creamy. Frost cake while still in the pan. Cut into square size pieces. Top each square with a Pull-N-Peel Twizzler bow.