



### **Orange Creamsicle Carrot Cake**

4 ounces original cream cheese  
1/3 cup unsalted butter, melted  
1 (3 oz.) package orange gelatin dessert  
4 large eggs  
1 to 2 teaspoons freshly grated orange zest  
1 cup fine shredded carrots, patted dry  
2 Tablespoons orange juice  
1 (15.25 oz.) classic yellow cake mix  
1/2 cup coarse crushed white chocolate

Preheat oven to 350 degrees F. Grease/flour or use baking spray to grease 12 cup bundt pan. With mixer, beat cream cheese to soften; mix in melted butter. Add dry orange gelatin; beat until smooth. With the mixer running, add eggs one at a time; beat well. Mix in orange zest, carrots, and orange juice. Mix in dry cake mix only until blended; Stir in chopped white chocolate. Bake in preheated 350 degrees F oven for about 40 minutes or until toothpick inserted in center comes out clean. The cake will be golden brown. Cool on rack about 15 minutes. Loosen sides of cake, unmold onto cooling rack until completely cool.

**Cook's Note:** I used Duncan Hines Classic Yellow Cake Mix, Jell-O gelatin dessert mix, and greased by Bundt pan with Baker' Joy spray.

**Orange Buttercream Glaze:**

4 ounces cream cheese, softened.

1/4 cup unsalted butter, softened

3/4 cup confectioners' sugar

1/2 teaspoon pure vanilla extract

1 to 2 Tablespoons orange juice or as desired

Garnish: whole pecans; orange sprinkles as desired

In a mixing bowl, beat cream cheese and butter; beat in confectioners' sugar and vanilla until smooth and creamy; stir in orange juice as desired for a thinner glaze.

**About the Recipe:** This orange creamsicle carrot cake is the kind of dessert that surprises people in the best way. It blends the moist texture of classic carrot cake with the bright citrus flavor of fresh oranges with a smooth sweetness of vanilla. It brings back those happy nostalgic memories of those classic creamsicles that were the rage years ago. Enjoy it for a refreshing summer gathering or easy company dessert.