

# CHEETOS® Chaos Carrot Cake

## Ingredients

### Carrot Cake:

- 2 cups all-purpose flour
- 2 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/4 tsp ground allspice
- 4 eggs
- 1 ½ cups granulated sugar
- 1 cup canola oil
- 2 tsp vanilla extract
- 3 cups packed shredded carrots
- 1 cup finely crushed CHEETOS® Crunchy Cheese Flavored Snacks
- 1/2 cup chopped pecans
- 1/2 cup chopped dried pineapple

### Cream Cheese Frosting:

- 2 pkg (each 8 oz) brick-style cream cheese, softened
- 1/2 cup unsalted butter, softened
- 2 cups confectioners' (icing) sugar, sifted
- 2 tsp vanilla extract

### Assembly:

- 2 cups CHEETOS® Crunchy Cheese Flavored Snacks, divided
- 1 cup unsweetened shredded coconut
- Variety of mini colored icing tubes
- Edible flowers, for decorating



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
45 min	35 min	80 min	10-12

## Made with



**CHEETOS® Crunchy Cheese Flavored Snacks**

## How to make it

1. Carrot Cake: Preheat oven to 350°F. Grease 13 x 9-inch pan and dust with flour.
2. In a medium bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, nutmeg, and allspice until well combined.
3. In a large bowl, using electric mixer, beat eggs with sugar, oil, and vanilla until blended. Stir in flour mixture until just moistened. Fold in carrots. Fold in crushed CHEETOS® Crunchy Cheese Flavored Snacks, pecans, and dried pineapple. Scrape batter into prepared pan; smooth top.
4. Bake for 35 to 40 minutes or until cake tester inserted into center of cake comes out clean. Let cake cool completely in pans on wire rack.
5. Cream Cheese Frosting: In a medium bowl, using electric mixer, beat cream cheese until light and fluffy. Beat in butter and vanilla until blended. On low speed, beat in confectioners' sugar until blended and smooth. Refrigerate frosting for 10 to 15 minutes to chill slightly.
6. Assembly: In food processor, pulse 1 cup CHEETOS® until finely crushed. Transfer to bowl and stir in coconut.
7. Remove cake from pan. Cut in half to make 2 long rectangles. Transfer one half of cake on a serving platter. Spoon 1 cup frosting onto 1 of the halves and stack with the other half. Using bread knife, cut cake into a snake-like shape to resemble a Crunchy CHEETOS®.
8. Spread remaining frosting all over cake. Sprinkle cake all over with coconut mixture. Garnish and decorate cake with remaining whole CHEETOS®, colored tube icing and edible flowers in a chaotic manner.