



LAYERED *Carrot* BARS



128 Servings

1 serving = 1 – 2x3-inch piece

Ingredients

Wafer Crust:

- 24 Cups (6 lb) Vanilla Wafers, crushed.
- 12 Cups (3 lb) Chopped Pecans.
- 7 Cups (56 oz) Butter, unsalted, softened.

Filling:

- 6 Cups (3 lb) Cream cheese, softened.
- 4 Cups (1 lb) Powdered sugar.
- 2 Large Eggs.
- 2 tsp Vanilla extract.

Cake Batter:

- 1 Cup (14 oz) Sweetened condensed Milk, canned.
- ½ Cup (4 oz) Butter, unsalted, melted.
- 4 ½ Cups (36 oz) Water, approx. 72°F.
- 1 Box (5 lb) Gold Medal™ Carrot Cake with Cream Cheese Icing Mix (11129).

Icing:

- ¾ Cup (6 oz) Water, warm approx. 120°F.
- ½ Box (39 oz) Gold Medal™ Carrot Cake with Cream Cheese Icing Mix (11129).

Instructions

Crust:

1. Combine crust ingredients in mixer bowl.
2. Mix using paddle attachment on medium speed 1 minute.

3. Stop mixer, scrape bowl and paddle; mix on medium speed for an additional 1 minute.
4. Press 4 lb crumb mixture into each of 2 greased or parchment-lined full sheet pans.
5. Remove and set remaining crust mixture aside.

Filling:

1. Combine filling ingredients in mixer bowl.
2. Mix on medium speed 1 minute or until smooth.
3. Spread 2 lb 1.75 oz of filling over each crust and set aside.

Batter:

1. Combine cake ingredients in large mixing bowl.
2. Mix using wire whisk or rubber spatula until smooth.
3. Pour 4 lb 3 oz cake batter evenly over cheese filling in each pan.
4. Sprinkle remaining crust over cake filling evenly.
5. Bake as directed below or until center is set.

Bake	Temp	Time
Convection Oven*	300°F	18-25 minutes
Standard Oven	350°F	20-25 minutes

*Rotate pan baked in convection oven one-half turn (180°) after 9 minutes of baking

Icing:

1. Pour water into mixing bowl and add icing mix (use only ½ of icing mix provided); whisk until smooth.
2. Thin icing with water until desired consistency for drizzling.
3. Drizzle desired amount of icing over topping.