



# Layered Carrot Bars

Carrot cake flavors stack up nicely in a dense, four-layer cake-like dessert bar.

Servings: 128 servings (1 serving = 1 - 2x3-inch bar)

## Ingredients:

### WAFER CRUST

INGREDIENT	WEIGHT	MEASURE
Vanilla wafers, crushed	6 lb	24 cups
Pecans, chopped	3 lb	12 cups

Butter, unsalted, softened	3 lb 8.00 oz	7 cups
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### FILLING

INGREDIENT	WEIGHT	MEASURE
Cream cheese, softened	3 lb	6 cups
Powdered sugar	1 lb	4 cups
Eggs, large	4 oz	2 each
Vanilla extract		2 tsp

### CAKE BATTER

INGREDIENT	WEIGHT	MEASURE
Sweetened condensed milk, canned	14 oz	1 cup
Butter, unsalted, melted	4 oz	1/2 cup
Water, cool approx. 72°F	2 lb 4.00 oz	4 1/2 cups
Gold Medal™ Carrot Cake with Cream Cheese Icing Mix (11129)	5 lb	1 box

### ICING

INGREDIENT	WEIGHT	MEASURE
Water, hot approx. 120°F	6 oz	3/4 cup
Gold Medal™ Carrot Cake with Cream Cheese Icing Mix (11129)	2 lb 7.00 oz	1/2 box

## Nutrition Information:

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

### ICING

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

**Serving Size:** 1 - 2x3-inch bar  
**Calories :** 510 / **Calories from Fat :** 300 /

3. Drizzle desired amount of icing over topping.

**% Daily Value:**

Total Fat : 34g 52% /  
Saturated Fat : 15g 76% / Trans Fat : 1 1/2g /  
Cholesterol : 80mg 26% / Sodium : 380mg 16% /  
Total Carbohydrate : 48g 16% /  
Dietary Fiber : 1g 5% / Sugars : 30g /  
Protein : 4g /  
Vitamin A : 30% 30% / Vitamin C : 0% 0% /  
Calcium : 4% 4% / Iron : 6% 6% /

**Exchanges:** 1 1/2 Starch/ 0 Fruit/ 1 1/2 Other  
Carbohydrate/ 0 Skim Milk/ 0 Low-Fat Milk/ 0  
Milk/ 0 Vegetable/ 0 Very Lean Meat/ 0 Lean  
Meat/ 0 High-Fat Meat/ 6 1/2 Fat/

**Carbohydrate Choice:** 3

\*Percent Daily Values are based on a 2,000 calorie diet.  
Nutrition values are calculated using the weights of ingredients.