

# Tomato Soup Carrot Cake

TOTAL TIME  
**120 min**

SERVING / SIZE  
**1 slice**

SERVINGS  
**60**



This luscious cake is crafted with carrots, walnuts, dried prunes, raisins, pineapple, and all brought together with our Campbell's® Reduced Sodium Tomato Soup.

**MADE WITH**



**Classic Tomato (Reduced Sodium)**  
CASE CODE 18987

## Ingredients

2.125 L	Carrots, shredded
750 mL	Walnuts, chopped
500 mL	Prunes, dried, chopped
560 mL	Raisins
500 mL	Crushed pineapple, drained
2.26 kg	Spice cake mix
1 can (1.36 L)	<b>Classic Tomato (Reduced Sodium)</b>
1 L	Cream cheese, light
375 mL	Butter alternative, softened
454 g	Sweetener
20 mL	Corn starch
10 mL	Vanilla extract

## Directions

- 1** Pre-heat oven (300°F for convection oven; 350°F for conventional oven).
- 2** In a medium bowl, combine carrots, walnuts, prunes, raisins, and crushed pineapple.
- 3** In a large bowl, combine spice cake mix and Campbell's® Condensed Reduced Sodium Tomato soup. Add carrot mixture. Batter should be thick.
- 4** Pour batter into a greased and parchment paper-lined full sheet pan, or 2 half sheet pans.
- 5** For convection, bake for 30–35 minutes. For conventional oven, bake for 45–50 minutes. Use a toothpick to test doneness.

## Icing

Beat cream cheese and butter alternative together in a mixer until smooth.

Add sweetener, cornstarch and vanilla. Beat until smooth. Refrigerate.

Spread icing on cooled cake.

Portion into 60 even slices.

**CCP:** Hold for cold service at 4°C (40°F) until needed.