

Adiva's Yummy Unleavened Carrot Cake Balls

Ingredients

1. Unleavened Carrot Cake (baked and cooled)
2. Cream Cheese
3. Candy bark coating

Ingredients for unleavened cake

- 2 cups of flour
- 2 cups of sugar
- 2 sticks of unsalted butter
- 4 eggs
- ¼ cup of milk
- 2 teaspoons of vanilla extract OR 4 teaspoons of imitation vanilla
- 2 teaspoons of cinnamon
- 2 cups of grated carrots
- 1 cup of raisins
- 1 (8 oz. can) of crushed pineapples (drained)

Ingredients for coating

- 2-3 containers of Wilton's melting chocolate or any kind of candy bark coating (white or milk)
- 1 (3 ½ ounce can of flaked coconut) (optional)

Additional ingredients

- 1 stick of cream cheese (you will need this item!!!)

Direction for cake:

1. pre-heat oven 350 degrees
2. combine all your dry ingredients (flour, sugar, and cinnamon)
3. in a separate bowl combine your milk and eggs (mix well, slowly adding the other wet ingredients; vanilla and butter)
4. combine all your wet ingredients with your dry ingredients and mix them
5. now mix your carrots raisins and pineapple into the cake mixture
6. pour batter into greased pan and bake for an hour
7. when cake is cooled completely crumble into a large bowl
8. add the cream cheese (start off with half of the stick; for a moister cake add more) mix thoroughly with a hand held electric mixer (believe it or not I used a blender for this step because I didn't have a mixer lol but for best results use a mixer) mixture will be completely smooth and there will be no white flakes left from the cream cheese

9. roll mixture into quarter sized balls and lay on cookie sheet
10. place cookie sheet into the freezer until the cake balls have a frozen exterior
11. melt bark candy in microwave per directions on package
12. dip or roll balls into the chocolate and lay on wax paper until firm
13. if you are using coconut you will need to pour the shredded coconut into a medium sized bowl and apply it immediately after each ball is dipped into the chocolate and the chocolate is still wet. (this will also work with sprinkles or nut of any kind)

HOPE YOU ENJOY!
SHALOM, MHNCBU ALL!