



# Carrot Cake Bites

**Prep Time**  
1 hr 30 min

**Baking Time**  
1 hr

**Total Time**  
2 hrs 30 min

**Yields**  
9 - 12 cake bites



These sweet, delicious carrot cake bites are perfect Easter treats and basket stuffers with their bright colors and Easter sprinkles. This recipe is courtesy of guest blogger Jennifer Landsberg from The Housewife Modern. You can connect with Jennie at her blog <https://thehousewifemodern.com>

## Instructions

### **Bake the carrot cake**

1. Preheat oven to temperature directed on cake box. Grease and flour 23 cm x 33 cm (9 in x13 in) baking pan.
2. Heat milk in a small pan on stove-top until warm. Add carrots and raisins. Allow to sit for 5 minutes.
3. Mix cake mix, melted butter, eggs, milk (including carrots and raisins) in a large bowl until well-blended.
4. Pour into baking pan.
5. Cook according to package directions. Allow to cool.

### **Make the frosting**

1. Whip cream cheese, butter, vanilla, and milk until smooth and fluffy.
2. Add 1/2 cup of powdered sugar and cinnamon. Beat well.
3. Add rest of powdered sugar, 1/2 cup at a time, beating well after each addition. Whip until frosting is light and fluffy.

### **Prepare the cake bites**

1. Trim off the edges of the cake and discard. Remove a very thin top layer of the cake.
2. Crumble remaining cake in a large bowl.
3. Mix approximately 1/2 cup of frosting into crumbled cake. Mix well.
4. To form: scoop up enough mixture to make 1" ball. Squash it together, then roll ball gently back and forth in your hands until smooth and perfectly formed.
5. Lay on parchment-lined baking sheet. Continue with rest of cake mix.
6. Allow to chill in refrigerator for at least 20 minutes.

### **Decorate the cake bites**

1. Melt pink candy melts in microwave- 30 seconds at 50% power. Stir well. Microwave in additional 30 second increments, stirring every time, until melted. Do NOT overheat.
2. Using a toothpick or lollipop stick, dip half of cake bites one at a time. Tap and roll gently to get rid of excess chocolate.
3. Sprinkle with sprinkles while chocolate is still wet.
4. Drop carefully onto parchment paper. Use a toothpick to smoothly cover where toothpick/lollipop stick was, using more sprinkles if necessary.
5. Allow to harden.
6. Repeat steps above with light blue candy melts.
7. Store in refrigerator (due to cream cheese in frosting).

## Ingredients

### **Carrot cake**

1 box Duncan Hines Decadent Carrot Cake

4 eggs

55 g (1/4 cup) butter, melted

300 ml (1 1/4 cups) milk

### **Cinnamon cream cheese frosting**

115 g (4 oz) cream cheese softened

55 g (1/4 cup) butter softened

1/2 tsp vanilla

1/2 tbsp milk

190 g (1 1/2 cups) powdered sugar

1/2 tsp cinnamon

### **Decorating**

pink candy melts

light blue candy melts

Easter sprinkles