**sugar-free carrot Cake**

******C**OMPLIMENTS OF Jeannie strickler - cassville

**Ingredients**

**Cake:**

* 1 cup butter
* 2 ¼ cups of Splenda
* 9 eggs
* 3 cups milk
* 4 ½ teaspoons vanilla
* 4 ½ cups biscuit mix
* 4 ½ teaspoon cinnamon
* 6 cups carrots
* 1 cup walnuts (donated)

**Glaze:**

* 1 lb. powdered sugar
* ½ cup milk
* ½ teaspoon vanilla

**DIRECTIONS**

**Cake:**

1. Preheat oven to 350 degrees. Spray 1 sheet pan with non-stick spray.
2. In a large bowl, combine margarine, Splenda and eggs using a wire whisk. Stir in milk and vanilla extract. Add biscuit mix and cinnamon. Mix well to combine.
3. Fold in carrots and walnuts.
4. Evenly spread batter into prepared pan.
5. Bake for 33 to 37 minutes or until a toothpick inserted in center comes out clean.
6. Cool completely.

**Glaze:**

1. In a medium bowl, place powder sugar, milk and vanilla. Mix until smooth.
2. Using a piping bag, drizzle glaze back and forth over cake sparingly.

NOTES

This is a good way to get folks to eat more carrots. The cake is not only good for you, but it tastes good too!