

Carrot Cake 'Two Kind' Cheesecake

Ingredients:

Cake Crust:

- 1 box cake mix (DO NOT prepare according to package directions)
- 1 egg
- ½ c. butter, melted
- 1/3 c. milk

Cheesecake Filling:

- 12 oz cream cheese, softened
- 1 ½ c. powdered sugar or brown sugar
- 1 t. vanilla extract
- 12 oz of cool whip or 1 ½ c. heavy cream

Garnish: optional

- Whipped cream or cool whip
- Cake crumbs, sprinkles, mini baking chips, or fresh fruit
- Chopped nuts, optional
- Caramel Sauce for drizzle, optional

Directions:

Preheat the oven to 350. Grease and flour the bottom of a 10 inch springform pan.

Mix together the cake ingredients by hand or with a electric mixer, mix for 2 minutes or until smooth. Pour into the prepared cake pan and bake 20-30 minutes or until a toothpick comes out clean. Let cool.

In a large mixing bowl, combine the cream cheese and sugar together. Beat with an electric mixer until light and fluffy. Add in the vanilla and heavy cream, mix well. If using Cool Whip, then you want to fold it in at the end. Pour this onto the cake and smooth the top.

You can put the Cool Whip into a decorator bag with a large star tip to decorate the top of the cake. Add chopped nuts and a drizzle of caramel, as desired. Carefully cover and refrigerate for at least 4 hours, or overnight. Remove the springform sides for serving. ENJOY!