

in season

# the frosting on the cake

Dessert doesn't have to wait for special occasions. With new **Cool Whip** Frosting, you can break out a sweet treat on a busy weeknight or rainy afternoon in no time flat...then sit back and watch your mom status rocket from great to awesome!



## bakery-style carrot cake

**PREP** 20 min. **TOTAL** 1 hour 38 min. **MAKES** 16 servings

### what you need

- 1 pkg. (2-layer size) carrot cake mix
- 1 tub (10.6 oz.) **Cool Whip** Cream Cheese Whipped Frosting, thawed
- 1 cup finely chopped **Planters** Walnuts

### make it

**HEAT** oven to 350°F.

**PREPARE** cake batter and bake as directed on package for 13x9-inch cake; cool completely. Remove from pan; cut in half.

**PLACE** 1 cake half, top-side down, on plate; spread with about 1/3 of the frosting. Cover with remaining cake half, top-side up. Spread top and sides with remaining frosting. Press nuts into sides of cake. Keep refrigerated.

**HOW TO CUT CAKE IN HALF:** For best results, use a serrated knife to cut the cake in half.

**SUBSTITUTE:** Prepare using a spice cake mix.



## no-fuss turtle cake

**PREP** 15 min. **TOTAL** 1 hour 38 min. **MAKES** 16 servings

### what you need

- 1 pkg. (2-layer size) chocolate cake mix
- 1 tub (10.6 oz.) **Cool Whip** Chocolate Whipped Frosting, thawed
- 3 Tbsp. caramel ice cream topping
- 1/2 cup chopped **Planters** Pecans

### make it

**PREPARE** cake batter and bake in 13x9-inch pan as directed on package; cool completely.

**SPREAD** cake with frosting; drizzle with caramel topping.

**SPRINKLE** with nuts. Keep refrigerated.



As spread, layer or filling, **Cool Whip** Frosting is the luscious touch that makes all the difference. Check out all three flavors: chocolate, vanilla and cream cheese.



## SO GOOD, YOU'LL LOOK FOR REASONS TO CELEBRATE.

Introducing **Cool Whip** Frosting. Perfectly whipped so it spreads evenly and tastes so good — it makes any moment a special occasion. **Only in the freezer aisle.**

