

Carrot Cake & Cream Cheese Frosting



Ingredients

Carrot Cake

2 Cups Flour
2 Cups Sugar
1 tsp Baking Powder
1 tsp Baking Soda
1 tsp Cinnamon
3 Cups (1 lb) Shredded Carrots
1 Cup Vegetable Oil
4 Eggs

Cream Cheese Frosting

6 oz Cream Cheese
½ Cup (1 Stick) Butter or Margarine
2 tsp Vanilla
5 Cups Powdered Sugar

Directions

Cake:

Preheat oven to 350°F. Lightly grease and flour two 9 inch round cake pans or one 9x13 inch pan. In a large bowl mix together the flour, sugar, baking powder, baking soda and cinnamon. Add carrots, oil and eggs and beat with an electric mixer until combined. Pour batter into prepared pans. Bake for 30-40 minutes or until a toothpick comes out clean. Cool cake thoroughly.

Frosting:

Beat the cream cheese, butter/margarine and vanilla until soft. Gradually add all the powdered sugar, beating well as you go until frosting is spreading consistency. Frost Cake.

Notes

Cover and store cake in refrigerator. Makes about 16 portions.

