

Someone had requested the Carrot Cake recipe that we had for Thanksgiving lunch, so here it is.

Carrot Cake

2 ½ cups all-purpose flour
2 teaspoons baking soda
2 teaspoons cinnamon
½ teaspoon salt
½ teaspoon ground nutmeg
¼ teaspoon ginger
1 cup sugar
1 cup firmly packed brown sugar
1 cup buttermilk
¾ cup vegetable oil
4 eggs
1 ½ teaspoon vanilla
1 pound of carrots peeled and grated
1 8 oz can crushed pineapple drained
Cream cheese frosting (recipe to follow)

Cream Cheese Frosting

1 stick of butter, softened
1 8 oz pkg. of cream cheese, softened
1 pound of powdered sugar
1 tsp vanilla
Combine butter and cream cheese in a large mixing bowl beat until light and fluffy. Add sugar and vanilla, mix well

Combine first 6 ingredients in a medium bowl, set aside. Combine sugars, buttermilk, vegetable oil, eggs and vanilla in a large bowl. Stir until all ingredients are well mixed; add flour mixture, carrots, and pineapple, stirring until well blended.

Grease 3 – 8 inch round cake pans, lining the bottom with parchment paper, grease and flour paper. Pour batter into pans. Bake at 350 degree for 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans for 10 minutes; loosen cake layers from edges of pan with a sharp knife and invert on wire racks. Peel off paper and cool completely. Spread cream cheese frosting between, on top of layers and side. Refrigerate overnight before cutting.