

# CARROT CAKE

This makes a plain carrot cake – no raisins, no coconut, no pineapple, just plain, delicious, carrot cake.

## INGREDIENTS:

For the Cake:

1 1/2 cups vegetable oil  
4 large eggs  
2 cups sugar  
3 cups grated carrots  
1 cup chopped nuts (pecans or walnuts, optional)  
2 cups all purpose flour  
1 tsp cinnamon  
1/2 tsp salt  
2 tsp baking soda (level)  
1 tsp vanilla

## FOR THE FROSTING:

2 sticks REAL butter NOT margarine [for single layer pan 1 ½ sticks]  
2 packages (16 oz) cream cheese [for single layer pan, 1 ½ (12 oz)]  
2 boxes (32 oz) powdered sugar [for single layer pan, 1 ½ (24 oz)]  
4 tsp vanilla [for single layer pan, 3 tsp]  
1 cup chopped nuts (pecans or walnuts)

## DIRECTIONS:

1. Preheat oven to 350 degrees.
2. Beat eggs. Alternately add oil and sugar gradually. Mix well.
3. Add mixed dry ingredients to egg/oil/sugar mixture.
4. Stir in carrots (and nuts, optional).
5. Bake in 3 (9-inch) cake pans for 30 to 35 minutes or 1 (9"x13") pan for 35 to 45 minutes. If using the pan, you will probably have some frosting left over or cut back.

## TIPS:

For a more even cake, I use the fine grating area on the grater. However, this can take a while and requires pretty good hand strength. Alternatively, you can use the medium grate or the grating attachment for your food processor.

This makes plenty of frosting for a 3-layer cake, so no need to go thin between layers. You will definitely have some left over if you use the 9"x 13" pan, even if you cut back.