

Carrot Cake

Source: Katlyn

2 cups flour
2 teaspoons cinnamon
1 teaspoon salt
2 teaspoons baking soda
4 eggs
1 1/2 cups oil (Canola is best)
2 cups sugar
1lb. Carrots (Unpeeled, with ends cut off)
1 cup pecans

Combine dry ingredients (flour, cinnamon, salt, baking soda) in one bowl. In another bowl, combine the oil and sugar. Add eggs to the second mixture one at a time. Once combined, add dry ingredients a little bit at a time.

Grate carrots in a food processor (You don't necessarily have to use the grating attachment - I just use the blade.) Next, add 1 cup of whatever nuts you choose to use. Add carrots and nuts to the rest of the cake mixture and divide into cake tins or muffin tins. Bake @ 350 degrees (40-50 min)

Note: This cake can be layered - Make three small cakes, and place a mixture of frosting/nuts in between them, before frosting over the entire cake.

Frosting

1 1/2 stick unsalted butter
8 oz cream cheese
1 lb (one box) confectioner's sugar
2 tsp vanilla extract

Make sure butter and sugar are at room temperature. Cream together, then add sugar and vanilla. Beat until silky smooth! :)

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