



My Carrot Cake

Cake Ingredients

- 1 ½ cups (yes one and one half!) cooking oil
- 1 ¾ cups white granulated sugar
- 4 large eggs, beaten
- 1 teaspoon pure vanilla extract
- 2 cups all purpose flour
- 2 tsp soda
- 2 tsp aluminum free baking powder
- ½ tsp table salt
- 2 tsp ground cinnamon
- 3 cups grated carrots
- ¾ cups chopped walnuts, toasted and cooled

Instructions

Preheat the oven to 350.

Whisk together the first four ingredients, oil through vanilla. Sift together all dry ingredients and incorporate this into the egg/oil mix. Finally stir in the shredded carrots and toasted nuts. Put everything into a greased and floured 9 x 13 pan or two round 9-inch cake pans. Bake for 40-45 minutes until a toothpick comes out clean.

Cool on a rack and then frost with cream cheese frosting and sprinkle with toasted nuts. NOTE: I cut the frosting called for by half, so if you are into frosting you might want to make double the recipe here!

Frosting Ingredients

- 4 ounces cream cheese, softened
- 2 Tbsp butter
- 2 tsp vanilla
- 2 Tbsp milk
- ¼ pound powdered sugar (looks like a little over a cup)

- To top the frosting if you'd like: ¼ cup finely chopped toasted walnuts

Frosting Instructions

Mix cream cheese and butter and vanilla until smooth, then slowly add powdered sugar and enough milk to make a thick but spreadable frosting.

Refrigerate or freeze the frosted cake and eat with a tall glass of milk. This tastes great for up to a week, but it never stays around my kitchen that long.