



## Carrot Cake and Cream Cheese Frosting Recipe

### What You Need for Cake

2 Cups flour  
2 Cups sugar  
2 tsp. Baking powder  
2 tsp. Baking soda  
2 tsp. Cinnamon (ground)  
1/4 tsp. Nutmeg (ground)  
1 tsp. Salt (optional)  
4 Large eggs  
1-1/3 cups canola oil  
Nonstick cooking spray  
3 cups Carrots, shredded (about 6 medium)  
1 Cup chopped pecans or walnuts (optional)  
1/2 Cup raisins (optional)  
2 9-Inch round cake pans (springform works best)  
Large bowl and medium bowl  
Whisk

### What You Need for Frosting

1 Package (8 oz.) cream cheese ( room temperature)  
2 Cups confectioners' sugar  
1/2 Cup Unsalted butter ( softened)  
2 tsp. Vanilla extract  
Medium bowl  
Electric Mixer

**Before You Start** -Preheat oven to 350. Spray two 9-inch round cake pans with nonstick cooking spray, inside bottom and sides.

**Lets Make It!** Cake: In a large bowl, stir together the flour, sugar, baking powder, baking soda, cinnamon, nutmeg, and salt. In a medium bowl, whisk the eggs lightly to combine, and then whisk in the oil. Add the wet ingredients to the bowl of dry ingredients and stir to combine. Stir in the carrots, nuts and the raisins, if using. Divide the batter evenly between the prepared pans. Bake for 30 to 35 minutes or until a toothpick inserted into the center of the cakes comes out clean. Cool in pans for 5 minutes. Remove cakes from pans and continue cooling on wire rack. Serves 8-10

**Let's Make It!** Frosting: After cake has completely cooled. In a medium bowl, using an electric mixer, beat together the cream cheese, confectioners' sugar, butter, and vanilla. Spread the frosting between the layers and on the sides and the top of the cake.

Step back and say, ta daa! Now grab a fork! Because you just made your new favorite, Carrot Cake with Cream Cheese Frosting.

Serves 8-10

