

Carrot Cake

This carrot cake is my favorite recipe, and I have tried many carrot cakes! If you don't like pecans, feel free to leave them out.

By [The Allrecipes Community](#)

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Prep Time:

30 mins

Cook Time:

40 mins

Additional Time:

10 mins

Total Time:

1 hrs 20 mins

Ingredients

Cake:

- 2 cups white sugar
- 1 ¼ cups vegetable oil
- 4 eggs
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 2 teaspoons ground cinnamon
- ½ teaspoon salt
- 3 cups grated carrots
- 1 cup chopped pecans

Frosting:

- ½ cup butter, softened
- 8 ounces cream cheese, softened
- 4 cups confectioners' sugar
- 1 teaspoon vanilla extract
- 1 cup chopped pecans

Directions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.
2. Beat sugar, oil, eggs, and 2 teaspoons vanilla together in a large bowl with an electric mixer until well combined. Mix in flour, baking soda, baking powder, cinnamon, and salt. Stir in carrots. Fold in pecans. Pour into the prepared pan.
3. Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean, about 40 minutes. Let cool in the pan for 10 minutes, then turn out onto a wire rack and cool completely.

4. To make the frosting: Beat butter, cream cheese, confectioners' sugar, and 1 teaspoon vanilla together in a large bowl with an electric mixer until smooth and creamy. Stir in chopped pecans. Frost the cooled cake.