

# Carrot Cake



## Instructions

(cake mix)

1. Preheat oven to 325°F. In a large mixing bowl, beat eggs and sugar together until fluffy. Continue beating while adding oil slowly.
2. Sift together flour, baking powder, baking soda, salt and cinnamon and beat into egg mixture. Stir in carrots and walnuts.
3. Using either a 13"x9" or 2 - 9" round cake pans, pour cake mixture into a well greased & floured pan. Bake for 45 - 60 minutes. Test with a toothpick to make sure the cake is done.

## Ingredients

- 4 large eggs
- 1 1/2 cups vegetable oil
- 2 cups sugar
- 2 1/2 cups flour (sifted)
- 3 cups grated carrots (raw)
- 4 large eggs
- 2 tsp baking powder
- 2 tsp baking soda
- 1 tsp salt
- 2 tsp cinnamon
- 1 tsp vanilla
- 1/4 - 1/2 cup walnuts (optional)

## Instructions

(frosting)

## Ingredients

- 1 8oz pkg cream cheese

1. Cream together butter, vanilla and cream cheese until smooth.
2. Gradually add powdered sugar and beat well.
3. Spread evenly over the cake after it has completely cooled. Enjoy!

**1 lb** powdered sugar  
**1/4 cup** butter (softened)  
**1 tsp** vanilla

