

# Peach Tree Carrot Cake

Servings: 12

- 3 c. grated carrots
- 4 eggs
- 2 c. sugar
- 1½ c. vegetable oil
- 2¼ c. flour
- ½ tsp. baking powder
- 2 tsp. cinnamon
- 1 tsp. vanilla
- 1 c. chopped pecans
- ½ tsp. salt
- 2 tsp. baking soda

Preheat oven to 350°. Trace a circle around a 9 inch cake pan onto a folded piece of parchment paper. Cut out two circles and put in the bottom of 2 9 inch cake pans.

Combine grated carrots, eggs, sugar and vegetable oil in a large mixing bowl. Using an electric mixer, beat ingredients until well mixed. Add flour, baking soda, baking powder, cinnamon, and salt and beat well. Add vanilla and pecans and mix thoroughly. Pour in prepared cake pans and bake in preheated oven for 45 to 50 minutes until a toothpick comes out clean. Cool for 10 minutes. Invert onto racks, remove parchment paper and cool completely.

Related: [Currant Frosting](#)

Note: This recipe is from The Peach Tree Tea Room. If you travel to Austin, or San Antonio, plan a day trip to Fredericksburg an hour and half drive from either city settled by German immigrants. There are numerous interesting shops. Make a lunch reservation for The Peach Tree Tea Room and make time to visit Nimitz Museum, an interesting review of World War II Naval action.