

Carrot Cake

Quilt and Cafe

January 22, 2021

Ingredients

Cake

2 cups granulated sugar
2 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
2 teaspoons ground cinnamon
1 1/2 cups vegetable oil
4 eggs
1 teaspoon vanilla
1/4 teaspoon lemon extract
2 1/2 cups shredded carrots
1 cup chopped nuts (I use walnuts)

Frosting

1/2 cup unsalted butter, softened
8 oz. package of cream cheese, softened
2 - 2/12 cups powdered sugar
1 - 1/2 teaspoons vanilla

Method

Heat oven to 350 degrees F. Grease and flour a 9x13x2 inch pan. In a large mixer bowl, combine the dry ingredients. Add oil and beat for 3 minutes. Add eggs, one at a time, beating well after each addition. Add flavorings, carrots and nuts and mix well. Pour batter into prepared pan. Bake for 40-50 minutes or until a toothpick inserted in the center comes out clean. Cool.

For the frosting, combine the butter and cream cheese into a mixer bowl and blend until smooth. In half cup increments add the powdered sugar mixing between additions. Add until you get the desired spreadable consistency. Add in the vanilla and mix well. Frost on your cooled cake. Makes 16 servings.