



Name

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Recipe Title

Carrot Cake

Recipe Ingredients

2 cups plus more for pans all-purpose flour
2 cups sugar
2 teaspoons baking soda
2 teaspoons ground cinnamon
1 teaspoon salt
5 eggs
1 1/2 cups vegetable oil
3 cups grated carrots
2 (8 oz) packages room temperature cream cheese
1 stick room temperature salted butter
1 (16 oz) box powdered sugar
1 teaspoon vanilla extract

Recipe Instructions

For the cake:

Preheat oven to 350 °F. Grease and flour 3 (9-inch) round pans; Line bottom of the pans with parchment paper.

In a large bowl, combine flour, sugar, baking soda, cinnamon and salt. Add eggs and vegetable oil. Using a hand mixer, blend until combined. Add carrots.

Pour into pans. Bake for approximately 40-50 minutes. Remove from oven and cool for 5 minutes. Remove from pans, place on waxed paper and allow to cool completely before frosting.

For the frosting:

Add cream cheese, butter, vanilla and powdered sugar into a medium bowl and beat until fluffy using a hand mixer. Stir in 1/2 cup nuts. Spread frosting on top of each cake layer. Stack the cakes on a serving plate and serve.