



Healthy Skin Healthy Life™



EASY CARROT CAKE

INGREDIENTS

- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 ½ teaspoons ground cinnamon
- 1 ¼ cup vegetable oil
- 1 cup granulated sugar
- 1 cup brown sugar
- 1 teaspoon vanilla extract
- 4 large eggs
- 3 cups grated peeled carrots (5 to 6 medium carrots)
- 1 cup coarsely chopped pecans
- ½ cup raisins

Frosting:

- 8 ounces cream cheese, at room temperature
- 1 ¼ cup powdered sugar
- ½ cup heavy whipping cream
- ½ cup coarsely chopped pecans, for topping cake

INSTRUCTIONS

Makes: 1 double layer cake or 24 cupcakes | Prep time: 20 mins. | Cook time: 45 mins.

- Heat the oven to 350° F. Grease and flour bottom and sides of two 9-inch round cake pans.
- In a medium bowl, whisk flour, baking soda, salt, and the cinnamon until well blended. In a separate bowl, whisk the oil, sugars, and vanilla. Whisk in eggs, one at a time, until blended.
- Scrape the sides and bottom of the bowl then add the dry ingredients in 3 parts, stirring gently until they disappear and the batter is smooth. Stir in the carrots, nuts, and raisins.
- Divide the batter between the prepared cake pans. Bake 35 to 45 minutes.
- Cool cakes in pans for 15 minutes then turn out onto cooling racks.
- In a large bowl, beat cream cheese with mixer on medium speed until creamy, about 1 minute. Beat in the powdered sugar, a ¼ cup at a time until fluffy. Pour in cream and beat on medium speed for 1 minute. Chill covered until ready to frost cake.
- When the cake layers are completely cool, frost the top of one cake layer, place the other cake layer on top. Decoratively swirl the top of the cake with remaining frosting, leaving the sides unfrosted. Scatter nuts on top and enjoy!



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