

The Best Carrot Cake with Cream Cheese Icing

From inkristenskitchen

Ingredients:

2 cups Flour
2 tsp baking soda
1 tsp cinnamon
½ tsp salt
1 tsp vanilla
4 eggs
1 cup vegetable oil
½ cup apple sauce
2 cups white sugar
2 cups grated carrots
½ cup walnuts

1 pkg cream cheese
¼ cup butter
4 cups icing sugar



Directions:

This cake can be made in a 9x13 pan or two 9" round pans for a layer cake.

- In a bowl, combine sugar and oil. Beat in the eggs one at a time. Add in the vanilla.
 - In a separate bowl, combine flour, baking soda, cinnamon, and salt.
 - Make a well in the bowl of dry ingredients and pour the wet ingredients into this bowl. Fold the batter until combined. Add in the grated carrots and the walnuts (if desired).
 - Bake at 350 for 30-35 minutes
- Once cool, beat cream cheese and butter then sift in the icing sugar. Add more or less icing sugar to achieve your desired consistency.
- Frost your cake! You can add some chopped walnut or a dash of cinnamon to the top of the frosting for decoration.

Enjoy!

