

Carrot Cake

Keeping Up with the Joneses

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Ingredients:

Cake Ingredients:

- 2 cups sugar
- 2 cups flour
- 2 tsp cinnamon
- 2 tsp baking soda
- 1 tsp salt
- 3/4 cup corn oil
- 3 eggs
- 2 tsp vanilla
- 2 cups shredded carrots
- 1 cup chopped walnuts
- 1/2 cup crushed pineapple. drained

Icing Ingredients:

- 1/2 cup butter
- 1 8 oz softened cream cheese
- 1 tsp vanilla
- 1 lb of confectioners sugar

*I make 1.5 of the icing recipe just to ensure I have enough to ice the two layers thickly

Instructions:

Preheat oven to 350

First, you need to shred the carrots more finely in a food processor.

In a large bowl, first combine the dry ingredients with a spoon or spatula. Then gradually add the corn oil, the 3 eggs, vanilla, carrots, walnuts, and drained pineapple. Mix all together

well with a spoon. Batter will be thick.

Pour into two well-greased cake pans, or a 9x13

Bake for one hour. Let cool completely.

To make the icing, start with softened butter (must be softened!). Add cream cheese, vanilla and beat with a hand mixer. Slowly add confectioner's sugar. Mix until it's the right consistency, and frost the cake.

Total Time: 2 hours

Makes: 10-12 servings