

Carrot Cake

From the kitchen of Sue Devost

Ingredients:

For carrot cake:

- 2 cups flour
- 2 cups sugar
- 2 teaspoons cinnamon
- 2 teaspoons baking soda
- 1 teaspoon salt
- 4 eggs
- 3/4 cup flavorless oil
- 2 cups grated carrots
- 1 cup chopped walnuts

For icing:

- 1 stick butter, at room temperature
- 1—8 ounce package cream cheese, at room temperature
- 1—16 ounce box powdered sugar

Directions:

1. Preheat oven to 300° F. Grease a 9" x 13" pan.
2. Mix together dry ingredients—flour, sugar, cinnamon, baking soda, and salt. In a separate bowl, mix together wet ingredients—eggs and oil. Pour the wet ingredients into the dry ingredients and fold together until just combined. Stir in carrots and nuts.
3. Pour batter into prepared cake pan. Bake at 300° F for 50 minutes or until toothpick inserted into the center of the cake comes out clean. Allow cake to cool completely in pan.
4. Beat together butter and cream cheese until smooth. Add the confectioners sugar and mix until fluffy. Frost cake.
5. Cover leftover frosted cake and store in refrigerator.