

## Lorraine's Carrot Cake with Cream Cheese Frosting

No raisins or nuts here. Just standard cake ingredients with carrots. Feel free to substitute butter for oil, but be prepared to handle a very delicate cake.

Makes either a three-layer (8" pans) or two-layer (9" pans) cake with lots of frosting

### *Cake Ingredients:*

<i>2 cups sifted flour</i>	<i>1 cup light or dark brown sugar</i>
<i>2 teaspoons baking soda</i>	<i>packed</i>
<i>2 teaspoons cinnamon</i>	<i>4 eggs</i>
<i>1 teaspoon salt</i>	<i>1 pound grated carrots</i>
<i>1 cup oil</i>	<i>1 teaspoon vanilla</i>
<i>1 cup sugar</i>	

1. Set oven to bake at 350°.
2. Grease and flour either 3 8" baking pans or 2 9" baking pans
3. Combine flour, baking soda, cinnamon, and salt and set aside
4. Beat oil with sugar and brown sugar.
5. Beat in eggs.
6. Mix in flour mixture
7. Fold in carrots and vanilla
8. Divide batter evenly among the baking pans
9. Bake for 30-35 minutes until a toothpick comes out clean and cake bounces back when pushed down
10. Cool layers in pans for 10 minutes
11. Turn layers out onto wire racks and cool completely before frosting

### *Frosting Ingredients:*

<i>8 ounces cream cheese (not</i>	<i>1 teaspoon vanilla</i>
<i>whipped/not low fat)</i>	
<i>1 cup butter (softened)</i>	
<i>1 ¼ pounds powdered sugar</i>	

1. Beat together cream cheese, butter and vanilla
2. Gradually add powdered sugar until desired consistency reached (if too stiff, thin with milk, if too thin add more powdered sugar).