

# CARROT CAKE

SERVES 12     Adapted from *Stirring Performances*, Junior League of Winston-Salem

## Cake:

Combine flour, baking powder, baking soda, salt and cinnamon.

In a separate bowl, whisk eggs. Add sugar and whisk until dissolved. Add vegetable oil, carrots, and pineapple. Add this mixture to flour mixture. Fold in nuts.

Pour into 3 greased and floured 9-inch cake pans. Bake at 350° for 35–40 min.

## Frosting:

In mixer, combine butter, cream cheese, and vanilla, until smooth. Add sugar gradually. Mix well.

When cake is completely cool, frost with Vanilla Cream Frosting.

## DEEDEE'S NOTES:

- Recipe may be prepared 1–3 days in advance. If 1 day in advance, you may keep at room temperature. If 2–3 days in advance, cover and chill. Bring to room temperature to serve. Cake layers may be prepared well in advance and frozen; wrap each layer before freezing. Icing may be prepared 1–2 weeks in advance. Cover and chill. Bring to room temperature to ice the cake.

## INGREDIENTS

### CAKE

2 cups flour  
2 tsp baking powder  
1½ tsp baking soda  
1 tsp salt  
2 tsp cinnamon  
4 eggs  
3 cups sugar  
1½ cups vegetable oil  
2 cups grated carrots  
1 8½-oz can crushed pineapple,  
drained  
½ cup chopped pecans or  
walnuts

### FROSTING

½ cup butter, softened  
8 oz cream cheese, softened  
1 tsp vanilla extract  
1 lb confectioners sugar