

Carrot Cake with Cream Cheese Frosting by Lynn's Recipes



Lynn demonstrates how to make a Carrot Cake with Cream Cheese Frosting from scratch. This is an easy recipe that can be served for dessert or for an afternoon snack.

Ingredients:

Cake:

- 2 cups all purpose flour
- 2 cups granulated sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 cup, plus 1 Tablespoon vegetable oil
- 4 eggs
- 1 teaspoon vanilla extract
- 3 cups grated carrots
- 1 cup golden raisins

Frosting:

- 4 ounces softened cream cheese
- 1 stick of butter, softened
- 2-1/2-3 cups of powdered sugar
- 1-2 Tablespoons milk
- 1 Tablespoon vanilla

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Preheat oven to 350°.

Spray a 9x9" baking pan with cooking spray and set aside.

In a medium bowl, mix carrots and cinnamon together and set aside.

Whisk flour, sugar, baking soda and salt until well incorporated. Beat in oil, eggs, and vanilla and beat with spoon or whisk until smooth. Fold in the carrot, cinnamon mixture and the raisins.

Pour into the baking pan and bake for 30-55 minutes until a cake tester or toothpick comes out clean. How long you bake it will depend on your particular oven.

Once the cake is done, set aside to completely cool.

When the cake is cool, make the frosting.

Place the frosting ingredients in a large bowl and use a hand mixer to mix together until smooth. You can adjust your powdered sugar and milk to get the consistency you desire.

Frost the cake after it is completely cooled.

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