

Carrot Cake with Cream Cheese Frosting

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Ingredients

2 cups granulated sugar
2 cups all-purpose flour
1 1/2 cups vegetable oil
4 eggs
2 tsp. ground cinnamon
2 tsp. baking soda
1 tsp. salt
4 cups shredded carrot
8 oz. cream cheese – softened
1/2 cup butter OR margarine – softened
2 Tbls. vanilla extract
4 cups powdered sugar

Directions

Beat together sugar, flour, oil, eggs, cinnamon, baking soda, and salt. Stir in carrots. Pour into a greased 13" X 9" X 2" cake pan.

Bake in a 350 degree oven for 35 minutes, or until a toothpick inserted in center comes out clean.

Beat together cream cheese, butter, and vanilla. Gradually beat in powdered sugar and continue beating until smooth. Spread icing over cooled cake. If icing is too thick to spread, add small amounts of milk until desired consistency.