
Carrot Cake

Stephen Fisher

Servings: 12

Preparation Time: 30 minutes



This recipe originally came from Gourmet magazine. We've been making this since the 1970's! If you use baby carrots, you won't have to peel them. I find that the finer you grate them, the better the cake is.

Cake

2 Cups Flour

2 Cups Sugar

2 Teaspoons Baking Soda

1 Teaspoon Salt

2 Teaspoons Cinnamon

4 Large Eggs, Beaten

1 Cup Oil

4 Cups Carrots (approximately 2 Lbs), Grated

1/2 Cup Walnuts, Finely Chopped

Frosting

4 Tablespoons Butter, Softened

6 Ounces Cream Cheese, Softened

1 Tablespoon Vanilla Extract

1/4 Teaspoon Maple Extract

4 1/3 Cups Confectioner's Sugar

Sift flour, sugar, baking soda, salt & cinnamon together in a large bowl.

Beat eggs until frothy, then beat in oil - use large bowl.

Gradually add flour mixture to oil and egg mixture. Add carrots and nuts.

Bake in 3 8" buttered and floured cake pans at 350 for 25-30 minutes, til done.

Cool 10-15 minutes on wire racks and then remove from pans.

FROSTING: Cream butter & cream cheese until smooth, gradually beat in sugar until smooth. Stir in vanilla and maple.

Cakes, Desserts