

Old-Fashioned Carrot Cake with Cream Cheese Icing

A flavorful moist carrot cake with sweet cream cheese frosting

Yield:

18 servings

Ingredients:

Cake Ingredients:

2 cups sugar

1 1/4 cup vegetable oil

4 eggs

1 tablespoon vanilla extract

2 tablespoons lemon juice

2 cups all-purpose flour

1/2 teaspoon salt

1 tablespoon ground cinnamon

1 teaspoon baking soda

2 teaspoons baking powder

3 cups finely grated carrots*

1/4 cup well-drained crushed pineapple

1/2 cup chopped walnuts, optional

Icing Ingredients:

8 ounces cream cheese

1/2 cup (1 stick) butter, softened

2 teaspoons vanilla extract

1 teaspoon lemon juice

3-4 cups powdered sugar

Ground cinnamon and ground walnuts, for dusting (optional)

Instructions:

1. In a large mixing bowl, blend sugar and oil. Add eggs,

vanilla, and lemon juice and mix.

2. In a medium bowl, whisk together the flour, salt, cinnamon, soda, and baking powder. Fold into the batter in the large bowl.

3. Stir in carrots, pineapple, and walnuts to make a thick batter.

4. Pour into a greased 9×13-inch baking pan. Bake at 350 degrees for 55-60 minutes, until cake tests done. Cool in pan on a wire rack, covered with a thin clean towel.

5. To make icing, mix ingredients in order listed, using an electric mixer. Spread over cake and dust with cinnamon and walnuts if desired. Enjoy!



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This recipe is from Tammy's Recipes.