

Harriet's Carrot Cake

Wet Ingredients

1. 1 1/2 cups vegetable or canola oil
2. 2 cups sugar
3. 4 large eggs - beat well and set aside

Instructions:

- Using a hand mixer or standing mixer combine wet ingredients.
- 2 1/2 tsp vanilla
- 3 cups FRESH grated carrots (approx. 6)



Dry Ingredients

1. 2 cups SIFTED all-purpose flour
2. 2 tsp baking soda
3. 1 tsp salt
4. 2 1/2 tsp cinnamon
5. 1 tsp all spice
6. 1/2 teaspoon fresh ground nutmeg



Optional additions

Currents, raisins, shredded coconut, chopped walnuts/pecans and diced fresh pineapple.

Frosting

1. 1/4 lbs soften unsalted butter
2. 8 oz soften cream cheese.
3. 1 1/2 tsp vanilla.
4. dash of salt
5. 1 lbs confectioners' sugar. ALL of the sugar might not be used.

Instructions:

- With a fork mix all the dry ingredients together thoroughly.
- Slowly incorporating wet ingredients with carrots and vanilla. **do not** over mix. Slowly add dry ingredients.
- *Prepare 2 round pans with nonstick of your choice and parchment paper on the bottom.
- You may also make this in a loaf form pan using 2 loaf pans.
- *Bake 325 for 40-50 min. Check with cake tester.
- Let cakes cool in pans on a wire rack.
- Once cooled remove from pans.
- Place cakes in refrigerator for 10 min before frosting
- Decorate cake with nuts of your choice.
- Keep refrigerated. Take out 10 min before serving.