

# SIGNATURE CARROT CAKE



## Ingredients

### CAKE

- 1 1/2 cups oil
- 2 cups sugar
- 4 eggs
- 1 teaspoon vanilla
- 2 cups flour
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 2 teaspoons cinnamon
- 1/2 teaspoon salt
- 1/4 teaspoon nutmeg
- 1 cup pecans
- 3 cups carrot, grated
- 1 cup golden raisins

### CREAM CHEESE FROSTING

- 1 box confectioners sugar
- 1/2 cup butter
- 1 package cream cheese (8 oz.)
- 1 teaspoon vanilla



1. Preheat oven 350F. Grease 11x9" pan.
2. Blend together oil and sugar (1-2 minutes). Add eggs one at a time to emulsify yolks well.
3. In separate bowl, stir flour, soda, powder, salt, and spices.
4. Stir in wet ingredients.
5. Fold in nuts, grated carrot, and raisins.
6. Spread batter pan and bake 35-45 minutes.
7. For frosting, combine all ingredients in a large bowl using an electric mixer until fluffy.

Recipe Provided By: The Baking Volunteer Club, 2009