

Cami's Carrot Cake

Ingredients

Cake

- 4 eggs
- 1 ¼ cup vegetable oil
- 2 cups white sugar
- 2 tsp vanilla extract
- 2 cups all-purpose flour
- 2 tsp baking soda
- 2 tsp baking powder
- ½ tsp salt
- 2 tsp ground cinnamon
- 3 cups grated carrots
- 1 cup chopped pecans

Frosting

- ½ cup softened butter
- 8 oz softened cream cheese
- 4 cups confectioners' sugar
- 1 tsp vanilla
- 1 cup chopped pecans

Instructions

- Preheat oven to 350 degrees.
- Grease and flour a 9 x 13 pan
- In a large bowl, beat together eggs, oil, white sugar and vanilla.
- Mix in flour, baking soda, baking powder, salt and cinnamon.
- Stir in carrots. Fold in pecans. Pour into prepared pan.
- Bake for 40 – 50 minutes, or until a toothpick inserted into the center of the cake comes out clean.
- Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.
- To make frosting, combine butter, cream cheese, confectioners' sugar and vanilla in a medium bowl.
- Beat until the mixture is smooth and creamy.
- Stir in chopped pecans.
- Frost the cooled cake.