

CARROT CAKE

2 cups sugar
1 ⅓ cups vegetable oil
2 teaspoon pure vanilla extract
4 eggs
2 cups all-purpose flour
2 teaspoons cinnamon
½ teaspoon allspice
1 teaspoon nutmeg
2 teaspoons each baking soda and baking powder
1 teaspoons salt
4 cups grated carrots
1 cup raisins (optional)
1 cup chopped walnuts (optional)

Preheat the oven to 350 degrees F.

Beat the sugar, oil, and vanilla together in the bowl of an electric mixer fitted with a paddle attachment. Add the eggs, one at a time.

In another bowl, sift together the flour, cinnamon, baking soda, and salt. With the mixer on low speed, add half of the dry ingredients to the wet ingredients. Add the grated carrots, raisins, and walnuts. Add the rest of the dry ingredients. Mix until just combined.

Bake in greased and floured pans.

I use three disposable 8 inch pans, and they bake about 30 minutes or less depending on your oven.

CREAM CHEESE FROSTING

1 package cream cheese, at room temperature
2 sticks unsalted butter, at room temperature
1 teaspoon pure vanilla extract
1 pound confectioners' sugar

For the frosting, cream the cream cheese, butter, and vanilla in the bowl of an electric mixer fitted with a paddle attachment. Add the sugar and beat until smooth.