

Carrot Cake and Cream Cheese Icing

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Thanksgiving, Easter, birthdays, any special occasion you could think of my mom would be found in the kitchen the night before baking this cake. Growing up I always played sous chef for her, so I have no idea how many times I've made this cake by now. It's a very sweet and very delicious dessert year round, and it's easier to make than one might think.

Cake

2 cups flour
2 cups sugar
1 tsp baking powder
1 tsp ground cinnamon
3 cups finely shredded carrots
1 cup cooking oil
4 eggs

Icing

(2) 3oz. packages cream cheese
1/2 cup softened margarine or butter
2 tsp vanilla
2-4 cups sifted powdered sugar

Cake

In a bowl, combine flour, sugar, baking powder, baking soda and cinnamon. Add carrots, oil, and eggs. Beat with electric mixer until combined. Pour into greased and floured baking pan. Bake at 350 degrees for 30-35 minutes or until a toothpick inserted near the center comes out clean. If using a Bundt cake pan, cook time is closer to 50 minutes. Cool on wire racks for 10 minutes. Remove from pan, and cool thoroughly.

Icing

In a bowl, beat together cream cheese, margarine, and vanilla until light and fluffy. Gradually add 2 cups powdered sugar, beating well. Gradually add more powdered sugar until frosting is of desired spreading consistency. Refrigerate until firm, and then evenly spread on cooled cake.