

Carrot Cake

3 cups flour
1 teaspoon salt
3 teaspoons cinnamon
3 teaspoons baking soda
2 ¼ cups canola oil
3 cups sugar
6 eggs
4 ½ cups finely grated carrots (I double grated mine, so I wouldn't have chunks)
Cream cheese icing

Preheat oven to 350 degrees. Grease and flour baking pan (either 9x13 or 2 9 inch). Sift together flour, salt, cinnamon, and baking soda, and set aside. In a large bowl, combine oil and sugar and beat until creamy. Then add eggs, one at a time, until mixed well. Add the flour mixture and the carrots to sugar and egg mixture, and beat at a low speed until blended.

Pour cake batter into greased baking pan, and bake 50 minutes, or until the cake springs back to the touch. Cool completely and frost. (If using round pans, cool 15 minutes, then remove from pans and cool completely before frosting.)

Cream Cheese Icing

1/4 cup butter
8 oz package of cream cheese, softened
5 cups powdered sugar (sifted)
2 teaspoons vanilla

Cream together butter and cream cheese. Add vanilla and mix in, and then gradually add powdered sugar until consistency and taste are perfect. Frost cooled cake. (If I do a round cake, I do 1 ½ of this recipe)