Carrot Cake

Description

Sigrid's Carrot Cake, my friends, is moist. It's flavorful. It's basic and wholesome and natural. From Pioneer Woman - need I say more - it is awesome!

Summary

Yield: 12
Source: Pioneer Woman
Prep Time: 1 hour
Category: Desserts
Cuisine: American

Ingredients

- 2 cup sugar
- 1 cup vegetable oil
- 2 eggs
- 2 cup flour
- 1/2 tsp salt
- 1 tsp baking soda
- 1 tsp baking powder
- 1 tsp cinnamon
- 2 cup grated carrots
- 1 stick butter softened
- 8 oz cream cheese
- 1 lb powdered sugar
- 2 tsp vanilla
- 1 cup chopped pecans

Instructions

Cake:
Preheat oven to 350F

Mix together the sugar, oil and eggs in a large bowl.

In another bowl sift together flour, salt, baking powder, baking soda and cinnamon.

Add to first mixture and combine.

Then add carrots and mix well.

Pour into a greased and floured (Baker's Joyed) pan (bundt, sheet cake, 9 x 13 pyrex) and bake at 350F until done, 25 (sheet cake) to 50 (Bundt pan) minutes, depending on the pan you use.

Cool completely.

Icing:

In larger bowl, cream butter and cream cheese.

Add sugar and vanilla and blend, then mix in the nuts.

Spread on cooled carrot cake.

Eat. Faint. Repeat as needed.