Carrot Cake with Cream Cheese Frosting

Allow eggs to stand at room temperature for 30 min. Grease two 8'' or 9'' round cake pans. Line the pans with wax paper, then grease the wax paper.

Preheat oven to 350°. In a large bowl stir flour, sugar, baking powder, cinnamon (optional - but I use 2 tsps!), salt and baking soda. In another bowl mix eggs, grated carrot and oil. Add the egg mixture to the flour mixture and stir until blended. Divide the batter between the two pans.

Bake at 350° for 30 - 35 minutes or until a toothpick inserted near the center comes out clean. Cool the cakes in the pans on wire racks for about 10 minutes then remove the cakes and cool completely on the wire racks.

To make the frosting, beat the cream cheese, butter and vanilla in a large bowl on medium speed until light and fluffy. Begin adding the powdered sugar, beating as you go, a little at a time until you reach your desired consistency. It will be thick and hard to mix as you go, but it'll get there! This recipe yields enough to frost the top and sides of two round cakes, along with some for in between the layers. (You can half the recipe if you're frosting a 13x9 cake.)

To frost the cake, make sure it is completely cooled. Lay the first cake rounded top down on a plate and brush any loose crumbs away from the surface and edges with your hands or a pastry brush. Spread about 1/2 cup frosting on top and smooth. Next place the second cake on top with the rounded side facing up and begin frosting the sides, going about 1/4'' above the cake. Last frost the top. You can sprinkle the top and sides with chopped nuts if desired, but I prefer it plain and simple. Enjoy!

INGREDIENTS

Cake:
4 eggs, beaten
2 cups all-purpose flour
2 cups sugar
2 teaspoons baking powder
1 teaspoon ground cinnamon *(optl)*
1/2 teaspoon salt
3 cups finely shredded carrot
3/4 cup oil

Frosting:
8 oz cream cheese, softened
1/2 cup butter, softened
2 teaspoons vanilla
5 to 6 cups powdered sugar