

# Carrot Cake

## Ingredients:

Cake

2 cups raisins

Hot Water

2 1/2 cups all-purpose flour

2 teaspoons baking soda

1 teaspoon cinnamon

1/2 teaspoon salt

1 3/4 cups granulated sugar

5 large eggs

3 cups grated carrot

1 1/3 cups grated apple

1/2 cup chopped pecans

Cream Cheese Frosting

1 8-ounce package cream cheese, softened

4 tablespoons unsalted butter, softened

2 1/2 cups confectioners sugar, sifted

## Method:

Cake

**Preheat** oven to 350f. Butter a 9" x13" baking pan.

**Put** the raisins in a small bowl, cover with hot water, and let soak for 10 minutes. Drain and pat dry.

**Sift** together the flour, baking soda, cinnamon, and salt. Set aside.

**With** an electric mixer, beat the sugar and eggs about 2 minutes until light and fluffy. With the mixer on low speed, add the oil in a thin stream and mix well.



Add the flour mixture and mix just until combined. Fold in the carrot, apple, and pecans.

**Transfer** batter to prepared pan. Bake 40 to 45 minutes until a toothpick inserted in the center comes out clean. Cool completely.

Cream Cheese Frosting

**For** the Frosting, Cream the cream cheese and butter with an electric mixer. Add the confectioners sugar and mix until smooth and spreadable. Spread the frosting over the top of the cooled cake.

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Made on a Mac