

CARROT CAKE with CREAM CHEESE FROSTING

350 F

60 to 70 minutes

1 ½ Cup	Vegetable oil
2 Cups	Sugar
4 Large	Eggs, room temperature
3 Cups	Raw carrots, grated
1 Cup	Finely chopped nuts
1 - 8 oz	Crushed pineapple, drained
2 Tsp	Vanilla extract
2 Cup	AP Flour
1 Tsp	Salt
2 Tsp	Baking soda
1 Tsp	Cinnamon

Preheat oven to 350 F. Grease and flour a 9 inch bundt pan.

Combine oil, sugar and eggs. Beat well. Stir in grated carrots, nuts, pineapple and vanilla. Add flour, salt, cinnamon and baking soda and beat well. Pour into pan and bake for 60 to 70 minutes or until the cake tester comes out clean.

Cool completely before frosting.

CREAM CHEESE FROSTING

1 - 8 oz.	Package of cream cheese softened
½ Cup	Unsalted butter softened
1 - 1 lb	Box confectionery sugar
2 Tsp	Vanilla extract

Beat cream cheese and butter together. Add sugar and vanilla and beat until smooth. Frost and refrigerate!