

**By: Morgan Paulk**

## **PECAN CARROT CAKE**

### **Cake Ingredients:**

2 c. Sugar	1 tsp. Baking Powder
1 c. Canola Oil	1 tsp. Cinnamon
4 Eggs	1/2 tsp. salt
2 c. All Purpose Flour	2 c. Grated Carrots
1 tsp. Baking Soda	1 c. Chopped Pecans

- Blend sugar, oil and eggs in a mixer.
- Sift together flour, baking soda, baking powder, cinnamon and salt in a large bowl.
- Add dry ingredients into the mixer and blend until well combined.
- Add grated carrots and pecans and mix together.
- Pour batter into greased and floured baking pans.
- Cook in the oven at 350 degrees for 35 minutes.
- Let cool and then frost with icing.

### **Icing Ingredients:**

1 stick of Softened Butter  
1 16 oz. Pkg of Softened Cream Cheese  
2 tsp. vanilla extract  
1 lb. powdered sugar

- Place the butter and cream cheese into a bowl. Mix together.
- Sift powdered sugar into the bowl and mix it in.
- Add the vanilla. Mix thoroughly.
- Ice the cakes.