

Carrot Cake

Kerah is learning to bake, especially if she can color the icing and decorate the cake to look cute. For Easter, she did this cake and made it look like an open tomb. It was so creative and fun. It is also a delicious and moist carrot cake that can be enjoyed year-round, so we didn't want to wait until next Easter to share it.

Ingredients

Cake

1 cup sugar
1 cup packed brown sugar
1 cup vegetable oil
4 eggs
1 tablespoon vanilla
2 cups flour
1 tablespoon cinnamon
2 teaspoons baking powder
1 ½ teaspoons salt
1 teaspoon ground ginger
½ teaspoon ground nutmeg
3 cups shredded carrots

Cream Cheese Frosting

½ cup butter (1 stick)
1 - 8-ounce package cream cheese
4 cups powdered sugar
1 teaspoon vanilla



Instructions

Cake

- ❖ Preheat oven to 325 degrees Fahrenheit.
- ❖ Prepare Bundt pan with oil and flour.
- ❖ Whisk together sugars, oil, egg, vanilla.
- ❖ Mix flour, cinnamon, baking powder, salt, ginger, nutmeg.
- ❖ Combine the sugar and flour mixture with a mixer.
- ❖ Stir in carrots.
- ❖ Pour batter into your prepared Bundt pan. Gently tap on counter allowing air bubbles to escape.
- ❖ Bake about 60 minutes or until toothpick comes out clean.
- ❖ Once your cake is done, turn it out onto a wire rack.
- ❖ Once completely cooled, frost with cream cheese frosting.

Cream Cheese Frosting

- ❖ Cream the butter and cream cheese until smooth.
- ❖ Add the powdered sugar and vanilla.



"O taste and see that
the LORD is good: blessed
is the man that trusteth in
him."
Psalm 34:8