

Carrot Cake

Ingredients

- 3 cups flour
- 2 tsps soda
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1 tsp salt
- 2 cups sugar
- 1 1/2 cups oil
- 1 cup raisins
- 2 cups carrots, grated
- 1 can small can pineapple, crushed
- 1 tsp butter flavoring
- 1 tsp vanilla
- 4 eggs
- 8 ozs cream cheese, softened
- 3 tbsps orange juice
- 2 cups powdered sugar

Instructions

For the Cake: Mix flour, sugar, soda, salt and spices. Add oil, raisins, carrots and pineapple. Mix well. Add vanilla and butter flavoring. add eggs, 1 at a time mixing in between. Add pecans. Bake at 350° for 35 minutes.

For the Icing: Mix softened cream cheese, orange juice and mix with blender. Add powdered sugar and blend until smooth. Spread over cooled cake.

Notes

Recipe submitted by Cindy Carswell.

Darrell Hutchins loved this cake.

Summary

Yield: 12

Source: Cindy Carswell

Prep Time: 30 minutes

Category: Cakes

Cuisine: American

Tags: pineapple, carrot, Cake