Surprise Carrot Cake

Description

Summary
Yield: 16
Prep Time: 1 1/2 hours
Category: Cakes

Ingredients
- 3 eggs
- 1 3/4 cups sugar
- 3 cups shredded carrots
- 1 cup vegetable oil
- 2 cups flour
- 2 tsps baking soda
- 2 tsps ground cinnamon
- 1 tsp salt
- FILLING:
- 1 pkg cream cheese, softened
- 1/4 cup sugar
- 1 egg
- FROSTING:
- 1 pkg cream cheese, softened
- 1/4 cup sugar
- 2 tsps vanilla extract
- 4 cups powdered sugar

Instructions
Preheat oven to 350°.

In a mixing bowl, beat eggs and sugar. Add carrots and oil; beat until blended. Combine four, baking soda, cinnamon, and salt. Add to carrot mixture; mix well. Pour 3 cups batter into a greased and floured 10 inch fluted tube pan.

FILLING:

In a mixing bowl, beat cream cheese and sugar. Add eggs, mix well. Spoon over batter. Top with remaining batter.

Bake 55 - 60 minutes or until toothpick inserted near middle comes out clean. Cool 10 minutes before removing to wire rack to cool completely.

FROSTING:

Beat cream cheese, butter, and vanilla until smooth Gradually add powdered sugar.

Frost cake, store in fridge.

Notes