

Carrot Cake

Ingredients

3 eggs
1 3/4 cups sugar
3 cups shredded carrots
1 cup vegetable oil
2 cups flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1 teaspoon salt
1/2 cup chopped pecans

FILLING

1 8oz package of cream cheese, softened
1/4 cup sugar
1 egg

FROSTING

1 package 8 ounces cream cheese, softened
1/4 cup butter, softened
2 teaspoons vanilla
4 cups powdered sugar

PROCEDURE

In mixing bowl beat eggs and sugar. Add carrots and oil beat until blended

Combine flour, baking soda, cinnamon and salt. Add to carrot mixture and mix well.

Stir in pecans. Pour 3 cups of batter into a greased and floured bundt pan.

In a mixing bowl, beat cream cheese and sugar. Add egg, mix well.

Spoon over batter. Top with remaining batter

Bake 350 degrees for 50-60 minutes or until toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

FROSTING:

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

Frost cake.

