



Carrot Cake:

- 2 cups sugar
- 1½ cups vegetable oil
- 4 eggs
- 2 cups unbleached all-purpose flour
- 1 teaspoon salt
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 3 cups grated carrots
- 1/2 cup chopped nuts (optional)



Preheat oven to 350° F.

In a large bowl, mix sugar, oil, and eggs. Sift dry ingredients together and gradually add to wet mixture. Stir in grated carrots and nuts. Pour into a greased and lightly floured 9x13-inch pan.

Bake for 45 minutes. Remove from oven and cool on a wire rack. Frost with Cream Cheese Frosting.

Cream Cheese Frosting:

- 1 8-ounce package of cream cheese, softened
- 3/4 cup butter, softened
- 1 box of powdered sugar
- 2 teaspoons vanilla
- 1/2 cup chopped nuts (optional)