

## Carrot Cake

<http://userealbutter.com/2008/02/28/carrot-cake-recipe/>

*adapted from Ridge View Bed and Breakfast, Virginia by Eleanor Damico*

### carrot cake

1 1/2 cups flour  
1 cup sugar  
1 tsp baking soda  
1 tsp ground cinnamon  
1/2 tsp ground cloves  
1 tsp allspice  
2/3 cup cooking oil  
2 eggs  
1 cup finely shredded raw carrot  
1/2 cup crushed pineapple (with syrup)  
1 tsp vanilla  
1/2 walnuts, chopped

### cream cheese frosting

8 oz. cream cheese, room temperature  
2 oz. butter, room temperature  
2 tsps vanilla  
1 lb. confectioner's sugar

**Cake:** Stir dry ingredients together in a large bowl. Add remaining cake ingredients and mix until moistened. Pour batter into greased and lightly floured baking pan. For a 9x9x2 inch baking pan, bake at 350°F for about 35 minutes or until toothpick comes out clean or with moist crumbs. I baked in 2 6-inch round pans at 375°F for 45 minutes (at 8500ft.). Remove cakes from oven and when slightly cooled, invert onto cooling rack out of pan and let cool completely.

**Frosting:** Cream the butter and cream cheese together until completely blended. Add vanilla and blend. Gradually beat in sugar to desired consistency. Note: I usually make this into a layer cake, so I typically make 1.5 times the amount of frosting. If there is any leftover, the frosting works beautifully on cinnamon buns.