



The Pioneer Woman

by Ree | The Pioneer Woman
in Cakes, Desserts

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<http://thepioneerwoman.com/cooking/2008/03/sigrids-carrot-cake-perfect-for-easter/>

Sigrid's Carrot Cake

Prep: 20 mins
Cook: 50 mins

Level: Easy
Serves: 12

Description

Sigrid was one of my mom's dearest friends back in the Old Country, and I remember every single bite of every single carrot cake she gifted us. It's such a basic, wholesome recipe, each bite you take makes you feel like you're doing something good for yourself.

Ingredients

- FOR THE CAKE:
- 2 cups Sugar
- 1 cup Vegetable Oil
- 4 whole Eggs
- 2 cups All-purpose Flour
- ½ teaspoons Salt
- 1 teaspoon Baking Soda
- 1 teaspoon Baking Powder
- 1 teaspoon Ground Cinnamon
- 2 cups Grated Carrots
- _____
- For Icing
- 1 stick Regular Butter, Softened
- 1 package (8 Oz) Cream Cheese
- 1 pound Powdered Sugar
- 2 teaspoons Vanilla
- 1 cup Pecans, Chopped Finely

Preparation

Cake:

Preheat oven to 350F

Mix together the sugar, oil and eggs in a large bowl. In another bowl sift together flour, salt, baking powder, baking soda and cinnamon. Add to first mixture and combine. Then add carrots and mix well. Pour into a greased and floured (Baker's Joyed) pan (bundt, sheet cake, 9 x 13 pyrex) and bake at 350F until done, 25 (sheet cake) to 50 (Bundt pan) minutes, depending on the pan you use.

Cool completely.

Icing:

In larger bowl, cream butter and cream cheese. Add sugar and vanilla and blend, then mix in the nuts. Spread on cooled carrot cake.

Eat. Faint. Repeat as needed.