

# Carrot Cake and Carrot Cake Cream Cheese Icing

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## Carrot Cake

\*The Tampa Tribune\*

### Ingredients

- 1-1/4 cups sugar
- 3/4 cup canola oil
- 1/4 cup eggs, beaten (1 large egg)
- 1 tsp vanilla
- 1/3 cup crushed pineapple, canned, undrained
- 1 cup grated carrots
- 1 cup flour
- 2 Tbsp cornstarch
- 1/2 tsp salt
- 1 tsp baking soda
- 1 tsp cinnamon
- 1/3 cup chopped walnuts
- 1/4 cup water
- Cream Cheese Icing (see recipe)
- Pecan halves, for garnish

### Instructions

1. Place sugar, canola oil, eggs, and vanilla in mixing bowl. Beat with a wire whip until well mixed, then stir in the pineapple and carrots.
2. In a separate bowl, combine flour, cornstarch, salt, baking soda, cinnamon, and walnuts. Add to the egg-oil mixture, a little at a time, alternating with the water. Stir until well combined.
3. Pour batter into 2 greased 8" pans and bake in a preheated 325°F oven for 25 minutes or until top springs back when tapped lightly.
4. Cool cake in pans for 30 minutes, then turn out on cake racks and cool completely. For best results, chill in refrigerator before icing.
5. Ice with Cream Cheese Icing and decorate with pecan halves.

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## Carrot Cake Cream Cheese Icing

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## **Ingredients**

- 1/3 cup softened butter
- 1-1/2 cups softened cream cheese
- 2-1/2 cups powdered sugar
- 1/3 cup flour

## **Instructions**

1. Cream together the softened butter and softened cream cheese.
2. Work in the powdered sugar and flour.
3. Mix until smooth.

## **Editor's Notes**

- The inclusion of flour in a cream cheese icing is unconventional but is clearly stated on the card; it likely helps stabilize the icing.

**CARROT CAKE****THE TAMPA TRIBUNE**

1½ cups sugar	½ teaspoon salt
¾ c. canola oil	1 tsp. baking soda
¼ cup eggs, beaten	1 tsp. cinnamon
1 tsp. vanilla	1/3 c. chopped walnuts
1/3 c. crushed pineapple (canned, undrained)	
1 c. grated carrots	¼ cup water
1 cup flour	Cream Cheese Icing
2 TB. cornstarch	Pecan halves (for garnish)

Place sugar, canola oil, eggs and vanilla in mixing bowl. Beat with a wire whip until well mixed, then stir in the pineapple and carrots.

In a separate bowl, combine flour, cornstarch,

salt, baking soda, cinnamon and walnuts. Add to the egg-oil mixture, a little at a time and alternate with the water. Stir until well combined.

Pour batter into 2 greased 8" pans and bake in a preheated 325 degree oven for 25 minutes or until top springs back when tapped lightly. Cool cake in pans for 30 minutes, then turn out on cake racks and cool completely. For best results, chill in refrigerator before icing.

Decorate with pecan halves.

**NOTE:** For three-layer cake, double cake recipe and bake in three 10 or 12" pans; any leftover batter can be used for cupcakes.

**CARROT CAKE ICING, CREAM CHEESE/TAMPA TRIBUNE**

Cream together:

1/3 cup softened butter

1½ cups softened cream cheese

Work in:

2½ cups powdered sugar

1/3 cup flour

Mix until smooth.

