



CARROT CAKE

- 1 Cup (2 Sticks) Butter
- 2 Cups Sugar
- 4 Eggs
- 3 Cups All Purpose Flour
- 2 Teaspoons Baking Powder
- 1 Teaspoon Cinnamon
- ½ Teaspoon Salt
- ¼ Teaspoon Ginger
- ¼ Teaspoon Nutmeg
- 1 Cup Milk
- 1 Cup Diced or Shredded Carrots
- ½ Cup Chopped Pecans
- 1 Teaspoon Vanilla

DIRECTIONS

1. In a large mixing bowl, beat butter and sugar until light and fluffy.
2. Add eggs, one at a time, beating well after each addition.
3. Stir together flour, baking powder, salt and spices.
4. Add ½ Cup flour, mix well.
5. Add ¼ Cup milk, mix well.
6. Continue alternating the flour and milk until it is all incorporated.
7. Blend in carrots, pecans and vanilla.
8. Pour batter into a greased 13 x 9 baking dish.
9. Bake in a 375 degree oven for 45 to 50 minutes.
10. Cool completely on wire rack.
11. Top with Cream Cheese Icing.