



Carrot Cake

2 cups flour
1 tsp baking soda
1 tsp baking powder
1 tsp salt
1 tsp ground cinnamon
2 cups sugar
1 cup oil
4 eggs, lightly beaten
1 tsp vanilla
3 cups grated carrots

- Preheat oven to 350 degrees.
- Prep your cake pans.
- In a large bowl, mix together your dry ingredients. Whisk them well.
- Add the oil, eggs, vanilla and carrots.
- Mix well. Make sure you have no clumps of flour in your bowl.
- Pour the batter into your pan.
- Bake your cake for about 30 minutes or until a cake pin comes out clean when inserted in the middle.
- Cool down completely and frost with cream cheese frosting.
- Serve.

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