

Sigrid's Carrot Cake

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YIELDS: 8 - 10 servings

PREP TIME: 0 hours 30 mins

COOK TIME: 0 hours 0 mins

TOTAL TIME: 1 hour 45 mins

Ingredients

FOR THE CAKE

1 c. vegetable oil, plus more for the pans

2 c. all-purpose flour, plus more for the pans

2 c. granulated sugar

4 large eggs

1 tsp. baking powder

1 tsp. baking soda

1 tsp. ground cinnamon

1/2 tsp. kosher salt

2 c. grated carrots

FOR THE FROSTING

	3/4	1/2
1 1/2 sticks (12 tablespoons) salted butter, softened	9 Tbsp	6 Tbsp
12 oz. cream cheese, softened	9 oz	6 oz
1 1/2 lb. powdered sugar	1 lb.	3/4 lb
2 tsp. vanilla extract	1 1/2 tsp	1 tsp
1/2 c. chopped pecans, toasted	3/8 c.	1/4 c.

Directions

- For the cake: Preheat oven to 350°. Grease two 8-inch round cake pans. Line the pans with parchment and grease the parchment. Dust the pans with flour.
- Whisk the granulated sugar, oil, and eggs in a large bowl. In another bowl, sift together the flour, baking powder, baking soda, cinnamon, salt. Add the flour mixture to the egg mixture and stir to combine. Then, add the carrots and mix well.
- Divide the batter between the prepared pans and bake until a toothpick inserted into the centers comes out clean, about 30 minutes. Let cool 10 minutes in the pans on a rack, then run a butter knife around the edges of the pans and remove the cakes to the rack to cool completely. Remove the parchment.
- For the frosting: In large bowl, beat the butter and cream cheese with a mixer on medium speed until smooth. Add the powdered sugar and vanilla and beat until fluffy. Put one cake layer on a platter and spread with frosting, then top with the other layer. Frost the top and sides of the cake with the remaining frosting. Top the cake with the pecans.