



CARROT CAKE

2 cups sugar
1½ cups vegetable oil
4 eggs
2 cups all-purpose flour
1 tsp salt
2 tsp baking soda
2 tsp cinnamon

3 cups grated carrots
½ cup chopped nuts (optional)

Cream Cheese Frosting:
1 package of cream cheese
170 grams butter
1 box powdered sugar
2 tsp vanilla



Preheat oven to 350° F.
In a large bowl, mix sugar, oil, and eggs.
Sift dry ingredients together and gradually add to wet mixture. Stir in grated carrots and nuts.
Pour into a greased and lightly floured 9x13-inch pan.
Bake for 45 minutes. Remove from oven and cool on a wire rack. Frost with Cream Cheese Frosting.

