

Buttery Carrot Cake

Serves 10

2 ½ cups white flour, plus some for the pan
2 ½ teaspoons baking soda
2 ½ teaspoons baking powder
2 ½ teaspoons cinnamon
1 ¼ teaspoon salt
1 ¼ cups melted butter, plus some for the pan
2 ½ cups sugar
5 large eggs, room temperature
1 ¼ teaspoons vanilla extract
3 ¾ cups peeled, grated carrot (scant 2 pounds before peeling)
1 ¼ cups finely chopped walnuts or pecans (optional)
½ cup raisins (optional)

Preheat oven to 350 degrees. Liberally butter and flour, two 10- inch round cake pans.

Sift together the dry ingredients (flour, baking soda, baking powder, cinnamon, and salt).

In a large bowl, beat the butter and sugar together, then beat in the eggs until creamy. Mix in the vanilla. Beat mixed dry ingredients into wet mixture, then mix in the remaining ingredients.

Fill prepared pans with batter and bake at 350 degrees for 35-45 minutes- until a toothpick inserted in center comes out clean.

Cool on a rack for 15 to 20 minutes, then turn out to cool completely before frosting.

Cream Cheese Frosting

12 ounces cream cheese at room temp (let it sit out overnight or for many hours)
4 ½ ounces butter at room temperature
3 cups powdered sugar
1 ½ teaspoons vanilla extract

Beat together the cream cheese and butter until totally smooth. Add the sugar and vanilla and beat all together until well blended. Spread on cold cake.