

SPICED CARROT CAKE

Adapted from Hungry 4 Home



INGREDIENTS

2 cups flour
1 1/2 cups sugar
2 tsp cinnamon
1 tsp nutmeg
2 tsp baking soda
1/2 tsp salt
3/4 cup vegetable oil
3/4 cup buttermilk
4 eggs
3 cups shredded carrots

CREAM CHEESE FROSTING

1/2 cup softened butter
8 oz cream cheese
3 cups powdered sugar
2 tsp vanilla

INSTRUCTIONS

1. Preheat oven to 350° F.
2. Combine flour, sugar, cinnamon, nutmeg, baking soda, and salt in a large mixing bowl.
3. Add vegetable oil and buttermilk to bowl and beat at low speed just until blended.
4. Beat in eggs one at a time.
5. Blend in shredded carrots.
6. Pour batter into a greased and floured 9x13 pan.
7. Baking for 40-50 minutes and let cool.
8. Combine all frosting ingredients in a mixing bowl and beat until creamy.
9. Frost cake after it cools.

