Sandy's Carrot Cake

Level: Easy   *Prep Time: 25 minutes*
Serves: 24   *Cook Time: 35-40 minutes*

CAKE INGREDIENTS:
Cake Mixture #1:
2 cups flour
1 ½ tsp. baking soda
2 tsp. baking powder
1 tsp. salt
1 tsp. nutmeg
1 tsp. cinnamon

Cake Mixture #2:
2 cups white granulated sugar
1 ½ cups vegetable oil
4 eggs, slightly beaten

Other cake ingredients:
2 cups raw carrots, grated
1 cup crushed pineapple, drained
1 cup walnuts, finely chopped

FROSTING INGREDIENTS:
1 (8 oz.) cream cheese, softened
1 (16 oz.) box powdered sugar, sifted
1 tsp. vanilla
8 Tbsp. unsalted butter, melted & cooled
¼ cup walnuts, finely chopped

For cake: Preheat oven to 325°. Grease and flour a 9x13 baking pan.

In a large bowl, mix cake mixture #1. In a medium bowl, mix cake mixture #2. Add cake mixture #2 to cake mixture #1. Mix well. Add raw carrots, crushed pineapple, and walnuts. Mix until all ingredients are combined. Pour the batter into the greased pan and bake for 35 to 40 minutes, until a toothpick inserted in the center comes out clean. Cool the cake in the pan on a wire rack.

For frosting: In a large bowl, blend the cream cheese and sugar together until smooth. Add the vanilla and butter until combined. Add the nuts and mix well. Frost the cake when cooled. Refrigerate until ready to serve.