



Best Carrot Cake Ever

Jacob · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

2 hrs 15 mins

Description

This is the best carrot cake recipe I have ever made Its so moist and flavorful and makes a large quantity of cake Since I started making it I have been hounded to make this cake time and time again Frost with cream cheese frosting

Ingredients

— - 6 cups grated carrots - 1 cup brown sugar - 1 cup raisins - 4 eggs - 1 ½ cups white sugar - 1 cup vegetable oil - 2 teaspoons vanilla extract - 1 cup crushed pineapple

— drained - 3 cups all-purpose flour - 4 teaspoons ground cinnamon - 1 ½ teaspoons baking soda - 1 teaspoon salt - 1 cup chopped walnuts

Instructions

1. Combine grated carrots and brown sugar in a medium bowl. Let sit for 1 hour
2. then stir in raisins. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 10-inch round cake pans. Beat eggs in a large bowl until light. Gradually beat in white sugar
3. oil
4. and vanilla. Stir in pineapple. Combine flour
5. cinnamon
6. baking soda
7. and salt in a separate bowl
8. then stir into egg mixture until absorbed. Stir in carrot mixture and walnuts. Pour evenly into the prepared pans. Bake in the preheated oven until an inserted toothpick comes out clean
9. 45 to 50 minutes. Cool for 10 minutes before removing cake layers from the pans; let cool completely.