

Granny's Carrot Cake



- 2 1/2 cup self-rising flour
- 1 teaspoon cinnamon
- 1 teaspoon salt
- 1 teaspoon sodie (baking soda)
- 2 cup sugar
- 1 cup vegetable oil
- 4 eggs
- 3 cups shredded carrot
- 1 cup chopped pecans (optional)

Cream Cheese Icing

- 8 oz. cream cheese
- 1/2 stick butter/margarine
- 1 box powdered sugar
- 1 teaspoon vanilla
- 1/2 cup shredded coconut

Cake directions: Mix together flour, cinnamon, salt, and sodie-set aside.

Cream sugar and oil.

Add eggs one at a time mixing well after each.

Add dry ingredients and mix till combined.

Add carrots and mix till combined.

Pour batter into 3 greased 9 inch cake pans and bake at 350 for 25-30 minutes or till done. Granny's notes say you can add a little milk if the batter is too thick but I've never had that problem.

Let cake layers cool while the icing is made. My layers always stick unless I use parchment paper to line the bottoms. Most of the time I go with the theory that what matters is how a cake tastes not how it looks.

Icing directions: Mix cream cheese, butter, powdered sugar, and vanilla together until light and fluffy. Spread over cake and sprinkle with coconut. I only spread the icing between the layers and on the top. Granny ices the entire cake-I guess you'd say I take the easy way out.

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