



## **Carrot Cake**

### Cake ingredients

4 eggs  
2 cups sugar  
1 ½ cups canola oil or vegetable oil  
2 cups flour  
1 tsp cinnamon  
Zest of 1 lemon  
½ tsp salt  
2 tsp baking soda  
3 cups grated carrots  
1 cup pecans, chopped

### Frosting ingredients

8 oz. cream cheese  
4 oz. butter (softened)  
1 box powdered sugar  
½ tsp vanilla

Beat eggs and sugar in a large bowl with a mixer for 2-3 minutes, add oil, beat 2 more minutes. Sift flour and other dry ingredients together in a separate bowl and pour into bowl with wet ingredients. Beat another minute or so. If you don't want to sift then beat at least 2 minutes to make sure everything is mixed together. Fold in carrots and pecans. Bake in an oiled and floured 9x13 pan for 45-55 minutes at 350 degrees. Test with a toothpick before removing from oven. Let cool completely before frosting.

For the frosting, beat 8 oz. softened cream cheese and 1 stick of softened butter with 1 box of powdered sugar and 1 ½ tsp of vanilla. Frost cooled cake. Keep refrigerated. Serves 12.

The Cedar Mountain 2006 Chardonnay del Sol, their late harvest chardonnay, goes great with this cake. Enjoy!

Thanks to my friend Vicki Wilcox for the great recipe!