Carrot Cake with Cream Cheese Topping

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 eggs
- 1 1/2 cup cooking oil
- 1 1/2 cup fine sugar
- 500 grams flour
- 1 tea spoon salt
- 1 tea spoon baking soda
- 2 tea spoon cinnamon powder
- 9 carrots (grated)
- 1 cup chopped walnut
- 250 grams cream cheese
- 3 tablespoon butter
- 200 grams icing sugar
- 1/4 lemon juice

Instructions

1. Place egg, oil and sugar in mixing bowl. Mix well.
2. Add flour, baking soda, cinnamon powder and salt. Mix well.
3. Lastly, add in grated carrot and chopped walnut. Incorporate them well.
4. Line a 8 inch square pan with parchment paper with two sides hanging out.
5. Pour batter into baking pan. Bake at 180C, for 35-40 minutes.
6. Stand cake to cool for 5 minutes when done.
7. For cream cheese topping, beat cream cheese and butter till light and fluffy.
8. Pour lemon juice in and add in icing sugar slowly. Mix them well.
9. Spread the cream cheese mixture in between cake and on top of cake. Let it cool in fridge for about an hour before serving. Done