Carrot Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

Cake

- 2 cups flour
- 1 1/2 cups sugar
- 2 tsp cinnamon
- 1/2 tsp salt
- 1 tsp baking powder
- 2 tsp bicarbornate soda
- 4 eggs
- 1 tsp vanilla extract
- 1 1/4 cup oil
- 3 cups (hand-)shredded carrot

Top

- 1 cup pecan
- 250 g icing sugar
- 200 g cream cheese
- 100 g butter

Instructions

Utensil: 2 cake tins, spatula, wooden spoon

Bake cakes

- Turn oven to 180 degree celsius (or 190 degrees if using on one cake tin)

- oil 2 cake pans and dust them with flour
- shred 3 cups of carrot
- mix all dry ingredients with a wooden spoon until mixed well
- put vanilla extract, then add one egg at a time until they mixed well
- add carrot, mix
- add oil and mix until smooth
- pour into the two prepared pans
- bake for 30 minutes or until they are okay (in case of using only one cake tin, increase time to 55 minutes)

- stand cake to cool for at least 30 minutes (it is important.)

Make the topping

- mix icing sugar, cream cheese, (unmelted) butter, and nuts by hand or a blender until smooth. this may take 10 minutes.

Make the cake

- take cakes out of the pans
- spread topping on top of the first cake evenly
- put the 2nd on top of the topping
- spread the rest of topping on the top and on the side of the cake

ps. this recipe has been slightly altered from the original, which can be found on youtube http://www.youtube.com/watch?v=vrZRRGixR8Y.