

Carrot Cake & Cream Cheese Frosting *(Debbie Bollinger)*

Ingredients for Cake:

- 3 cups shredded carrots (approx 1 lb)
- 4 eggs
- 1½ cups oil
- 1 tsp vanilla
- ¼ tsp black walnut extract
- 2 cups sugar
- 2 cups flour
- 2 tsp baking powder
- ½ tsp salt
- 1 tsp cinnamon
- 1 cup chopped black walnuts (can use walnut meal from Sharp Shopper if they have it)

Ingredients for Cake:

- 16 oz. cream cheese, softened
- ¼ cup butter
- 1 tbs vanilla
- 2 cups 10x sugar (powdered sugar)

Directions for Cake:

1. Preheat oven to 350.
2. Grease 3 pans & line the bottom with wax paper
3. Combine all the ingredients in a large mixing bowl.
4. Divide batter evenly into the pans, each pan should weigh 1 lb. +3 or 4 oz.
5. Bake for 30 minutes.
6. Let cool for 10 minutes.
7. Invert onto 3 separate pieces of plastic wrap.
8. Carefully pull wax paper off
9. Wrap in plastic and freeze layers while they are still warm

Directions for Filling/Frosting:

1. Beat ingredients together until smooth.
2. Evenly distribute between all 3 layers.
3. Stack all 3 layers on top of each other.
4. Keep Refrigerated.