

Neva Tee's Carrot Cake

Full story: <https://food52.com/blog/18964-the-carrot-cake-we-smuggled-to-grandma-in-the-nursing-home>

Food52: Neva Tee



2 cups sugar
1 cup vegetable oil (such as Crisco)
4 large eggs
2 teaspoons vanilla, divided
2 cups self-rising flour
1 teaspoon baking soda
2 teaspoons cinnamon
3 cups grated carrots
3 1/2 cups confectioners' sugar
1 stick butter, room temperature
1 cup chopped pecans
8 ounces cream cheese, room temperature
8 ounces canned pineapple, drained (optional) to add to frosting; see NOTE in directions
Yield: 1 3-layer cake

Per Serving (excluding unknown items): 740 Calories; 41g Fat (49.0% calories from fat); 7g Protein; 90g Carbohydrate; 3g Dietary Fiber; 112mg Cholesterol; 538mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 8 Fat; 4 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 12

NOTE: Although not in the recipe, I would try adding 8 ounces of canned crushed pineapple to the frosting. BUT, thoroughly drain the pineapple and blot dry with paper towels before adding to the frosting mixture.

1. Line 3 round 8-inch cake pans with parchment paper and heat the oven to 350°F.
 2. Add sugar, oil, eggs, and 1 teaspoon vanilla to a bowl. Beat well.
 3. In a separate bowl, combine the flour, baking soda, and cinnamon. Add slowly to the sugar/oil mixture, stirring to incorporate. Fold in the carrots. Divide among 3 prepared pans.
 4. Bake for 30 minutes. Once cake passes the toothpick test, remove from oven and cool on wire racks.
 5. For the filling/frosting, use an electric mixer to mix the confectioners' sugar, butter, remaining 1 teaspoon vanilla, and cream cheese on medium-high speed until smooth. Turn off mixer. Add chopped pecans and mix on medium-low speed until nuts are incorporated. Refrain from eating all of it with a spoon. Spread between layers (may do sides too, though it will be a thin layer) and top of cake once the cake has cooled completely.
- NOTES: My friend Linda doesn't own 8-inch cake pans; only 9" ones. She made this in the 9" pans and it turned out just fine - probably a few minutes less baking time.