

Classic Carrot Cake

Ingredients

- 2 cups All-Purpose Flour
- 1 1/2 cups Sugar
- 1/2 teaspoon Salt
- 2 teaspoons Ground Cinnamon
- 1 teaspoon Baking Soda

- 1 cup Vegetable Oil
- 3 Large Eggs
- 1 teaspoon Vanilla

- 3 cups Shredded Carrots
- 1 cup Chopped Walnuts

Steps ([Video](#))

1. Grease 9"x13" pan.
2. Set oven to 350 F and begin heating.
3. Add flour, sugar, salt, baking powder, and cinnamon to mixer bowl.
4. Whisk until well combined.
5. Add oil, eggs, and vanilla.
6. Mix on medium speed until incorporated—about 20 seconds (batter will be thick).
7. Add carrots and walnuts.
8. Mix for another 20 seconds.
9. Spread into pan.
10. Cook in pre-heated oven for 40 minutes.

11. Cool on wire rack for at least one hour.
12. Spread cream-cheese frosting on top ([Cream Cheese Frosting Video](#))
13. Enjoy with family and friends!