

Tamra's "Mix in the Pan" Carrot Cake

2 cups Flour
1 ½ cups Sugar
2 tsp Cinnamon
½ tsp Nutmeg
1 tsp Salt
1 tsp Baking Powder
1 Tsp Baking soda
3 cups Grated Carrots
4 eggs
1 cup oil
½ cup water
1 tsp vanilla

1. Whisk together all dry ingredients in a 9x13 baking dish
2. Add remaining ingredients and mix together
Bake at 350 degrees for 35-40 minutes
3. Ice with your favorite Cream Cheese Icing &
Sprinkle with nuts (optional)

Cream Cheese Icing

½ block cream cheese (125 grams), softened
3 tbsp butter, softened
1 tbsp half and half cream
1 tsp vanilla
2 cups icing sugar

1. Beat together the softened cream cheese and butter until it is light and fluffy, using a hand mixer, wooden spoon or a stand mixer fitted with the whisk attachment.
2. Add the cream and vanilla and mix until well combined.
3. Adding a ½ cup at a time, slowly mix in the icing sugar. Beat for 2 to 3 minutes or until the icing is smooth and airy.