

Mrs. Hogan's Carrot Cake

4 large eggs
1 cup vegetable oil
2 cups all-purpose flour
2 cups sugar
2 tsp. baking soda
1 tsp. salt
2 tsp. ground cinnamon

4 cups grated carrots
1/2 cup finely chopped pecans
Maple Cream Cheese Frosting
Carrots with tops, coarsely chopped pecans (optional)

Maple Cream Cheese Frosting

2 (8-oz.) blocks cream cheese, softened
1 cup unsalted butter, softened
2 tsp. vanilla extract
2 tsp. maple flavoring
2 (16-oz.) packages powdered sugar
1 to 2 tbsp. milk (optional)

1. Beat cream cheese and butter with an electric mixer until creamy. Beat in vanilla and maple flavoring.
2. Gradually add powdered sugar, beating after each addition until combined. Beat in 1 to 2 tbsp. milk, if necessary, to reach desired consistency.

1. Preheat oven to 350°F. Grease 3 (8-inch) cake pans and line bottom of pans with parchment paper.
2. Beat eggs and vegetable oil with an electric mixer until frothy. Combine flour, sugar, baking soda, salt, and cinnamon in a separate bowl. Gradually add the flour mixture to the egg mixture, beating until well combined. Stir in the grated carrots and chopped pecans.
3. Pour batter into prepared cake pans and bake 25 to 30 minutes, or until a wooden pick inserted in center of cake comes out clean. Remove cakes from pans, and cool completely on wire racks.
4. Spread Maple Cream Cheese Frosting between and on top of cake layers. Garnish with carrots with tops and coarsely chopped pecans, if desired.

