

Carrot Sheet Cake

Cake

2 cups all-purpose flour
2 teaspoons ground cinnamon
2 teaspoons baking soda
2 teaspoons baking powder
1 teaspoon salt
3 cups grated carrots
2 cups granulated sugar
1 cup vegetable or canola oil
4 large eggs
1 20 ounce can crushed pineapple, well drained

Frosting:

2 8-ounce packages cream cheese, at room temperature
½ cup (1 stick) salted butter, at room temperature
2 cups sifted powdered sugar
1 teaspoon vanilla extract
1-2 Tablespoons whole milk
½+ cup chopped pecans***

Preheat the oven to 350 degrees. Grease and flour a 9 x 13 inch baking pan and set aside. In a bowl, whisk together the flour, cinnamon, baking soda, baking powder, and salt. Stir in the grated carrots until they're well coated.

In the bowl of an electric mixer, beat the sugar and oil on medium speed until smooth and creamy. Add the eggs, one at a time, beating well after each addition. Slowly beat in the pineapple.

Pour the carrot and flour mixture into the egg mixture and beat on low speed until combined. Pour the batter into the prepared pan and bake for 45-55 minutes, or until a toothpick inserted in the center comes out clean and is no longer jiggly in the center. Allow the cake to cool before frosting.

For the frosting:

Beat together the cream cheese and butter until smooth. Add the powdered sugar, one cup at a time, and beat until smooth. Beat in the vanilla extract and 1 Tablespoon of milk. If the frosting is still a little thicker than you'd like, add more milk, a Tablespoon at a time, until it's easily spreadable.

Spread frosting on the cooled cake. Top with nuts, if desired.

Notes

The frosted cake can be stored at room temperature for 2-3 days, or in the fridge for 5-7 days. To make the cake ahead of time, bake and cool completely. Cover unfrosted cake tightly with saran wrap then freeze for up to three months. Thaw in the fridge overnight, then frost as usual before serving.

***I toasted my pecans with a cinnamon/sugar mixture and allowed them to cool before putting them on top of the cake. ½ cup pecans will cover 2/3 of the cake...that's the reason for the +.