

A Recipe From *tikkido*

The Ultimate Carrot Cake Recipe

<https://tikkido.com/blog/ultimate-carrot-cake-recipe>

Ingredients:

- 3 cups grated carrots (about 4 large carrots)
- 2 cups sugar
- 2 cups flour
- 4 eggs
- 1 ½ cup oil
- 8 oz softened cream cheese
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla
- 1 cup nuts, chopped

Instructions:

1. Beat together carrots, sugar, flour, eggs, oil, and cream cheese.
2. Add the baking soda, salt, cinnamon, vanilla, and nuts to the mixture, and mix well.
3. Pour into a 9x13 baking pan and bake for approximately 55 minutes at 350 degrees Fahrenheit. Test with a skewer to check that the cake is done baking.
4. If making cupcakes, bake for about 24 minutes at 350.

