

## "Sigrid's Carrot Cake"

### ingredients:

- Cake
- 2 cups granulated sugar
- 1 cup vegetable oil
- 4 whole eggs
- 2 cups all-purpose flour, plus more for dusting
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 2 cups grated carrots
- Butter, for greasing
- Icing
- 1 stick butter, softened
- 1 package (8 ounces) cream cheese, softened
- 1 pound powdered sugar
- 2 teaspoons vanilla extract
- 1 cup pecans, chopped finely

### directions:

- For the cake
- Preheat the oven to 350 degrees F.
- Mix together the granulated sugar, oil and eggs in a large bowl.
- In another bowl, sift together the flour, baking powder, baking soda, cinnamon and salt.
- Add the flour mixture to the sugar mixture and combine. Then add the carrots and mix well.
- Pour the batter into a greased and floured Bundt pan and bake until done, about 50 minutes. Leave to cool completely.
- For the icing
- In a larger bowl, cream the butter and cream cheese together.
- Add the powdered sugar and vanilla and blend.
- Then mix in the pecans. Spread the icing on the cooled carrot cake.

Recipe courtesy [Ree Drummond](#)