THE J.M. SMUCKER Co

Carrot Cake with Cinnamon Cream Cheese Icing

Prep Time	Cook Time	Serves	Difficulty
20 mins	1 hr	10	N/A

Ingredients

- **Cake:**
- 2 eggs
- 1/2 cup (125 mL) Vegetable Oil
- 4 cups (1 L) shredded carrots
- 1 1/2 cups (375 mL) **Robin Hood®** Original All Purpose Flour

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- 1 cup (250 mL) granulated sugar
- 1 tsp (5 mL) ground cinnamon
- 1/2 tsp (2 mL) ground nutmeg
- 1 tsp (5 mL) baking soda
- 3/4 tsp (4 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) chopped walnuts
- 1/2 cup (125 mL) raisins
- **Icing:**
- 1/4 cup (50 mL) butter, softened
- 1/4 cup (50 mL) cream cheese, softened
- 1 cup (250 mL) icing sugar
- 3/4 tsp (4 mL) ground cinnamon

Directions

Step 2:

Preheat oven to 375°F (190°C). Grease an 8” x 4” (2 L) loaf pan and line with parchment paper.

Step 3:

Beat eggs and oil until light. Stir in carrots and remaining ingredients, just until everything is moistened. Pour into prepared pan. Bake in preheated oven for 55-60 minutes or until a toothpick inserted in centre comes out clean. Cool on wire rack.

Step 5:

Beat butter and cream cheese until combined. Add icing sugar and cinnamon and beat until light and fluffy. Ice cooled cake.

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