

Sami's Very Special Carrot Cake

2 cups flour

½ cup dark brown sugar

1 ½ cup white sugar

2 teaspoons baking soda

4 teaspoons cinnamon

1 teaspoon salt

4 large eggs

4 cups carrots shredded (the finer the better)

1 ¼ cups safflower or peanut oil

3 teaspoons of vanilla

1 cup of raisins

1 ½ cup pecans or walnuts

Mix all dry ingredients in one bowl. Make a hole in the center; add eggs and oil, mix well, then add vanilla.

Next fold in carrots, then raisins, and last the nuts. Drop into a 13" by 9" baking dish or 2 – 9" cake pans that have been greased and floured. (I use butter)

Bake 40 to 50 minutes bake at 350 degrees or until a toothpick comes out clean from the center of the cake.

Cream Cheese Frosting

2 – 8 ounce cream cheese softened

½ cup of butter = 1 stick of butter softened

4 cups or 16 ounces of confectioner sugar or a little more if necessary

1 teaspoon of vanilla

This recipe is very special, I made it for my brothers, and I only make it for Easter and Christmas. It is very moist and all the flavors pop. You could use ½ the frosting and still be happy. Start to finish 2 ½ to 3 hours but it is worth it. Good luck and enjoy.