

## Carrot Cake from Braunig Lake RV

### Ingredients

- 2 cups white sugar
- 1 1/2 cups vegetable oil
- 4 eggs
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- 3 (4 ounce) jars carrot baby food

### Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch jelly roll pan. Sift together the flour, baking soda, cinnamon and salt. Set aside.
2. In a large bowl, beat sugar, oil and eggs until smooth. Mix in the flour mixture. Stir in the baby food carrots.
3. Spread batter into a 10x15 inch jelly roll pan. Bake in the preheated oven for 20 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

### Cream Cheese Icing

- 1/2 soften butter
- 2 8oz cream cheese
- 2 cups powder sugar
- 1 teaspoon vanilla