



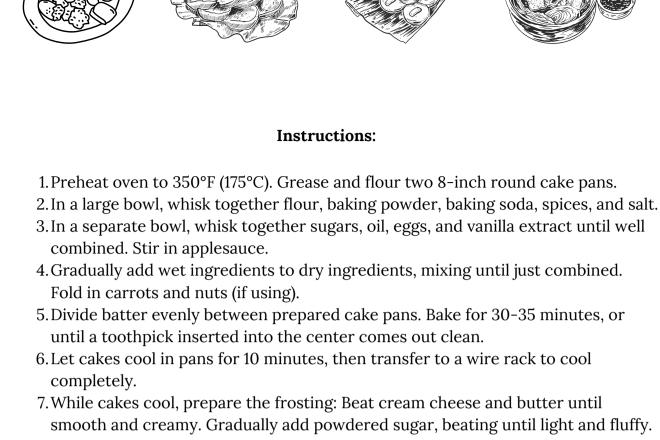
Ingredients

Cake:

21/2 cups all-purpose flour 11/2 teaspoons baking powder 1 teaspoon baking soda 11/2 teaspoons ground cinnamon 1/2 teaspoon ground ginger 1/4 teaspoon ground nutmeg 1/4 teaspoon ground cloves (optional) 1/2 teaspoon salt 3 cups grated carrots (about 4 large carrots) 1 cup chopped walnuts or pecans (optional) 11/2 cups granulated sugar 1 cup light or dark brown sugar, packed 1 cup vegetable oil 4 large eggs 1 tablespoon vanilla extract 1/2 cup unsweetened applesauce

Cream Cheese Frosting:

8 ounces cream cheese, softened 1/2 cup unsalted butter, softened 3 cups powdered sugar 1 teaspoon vanilla extract Pinch of salt



- 3. In a separate bowl, whisk together sugars, oil, eggs, and vanilla extract until well
- 4. Gradually add wet ingredients to dry ingredients, mixing until just combined.
- 5. Divide batter evenly between prepared cake pans. Bake for 30-35 minutes, or
- 7. While cakes cool, prepare the frosting: Beat cream cheese and butter until smooth and creamy. Gradually add powdered sugar, beating until light and fluffy. Stir in vanilla extract and salt.
- 8. Once cakes are cool, frost the top of one cake layer and place the other layer on top. Frost the entire cake with the remaining frosting.

Tips:

- For extra moisture, add 1/2 cup of pineapple crushed in its own juice to the batter.
- If you don't have applesauce, you can substitute sour cream or plain yogurt.
- Decorate your cake with chopped walnuts, pecans, or a sprinkle of cinnamon sugar.
- This cake can be stored at room temperature for up to 3 days, or in the refrigerator for up to 5 days.











