

## Carrot Cake

### Cake:

1 Cup White Sugar  
1 Cup Brown Sugar Packed  
2 Tsp Baking Powder  
1 Tsp Baking Soda  
1 Tsp Vanilla Extract  
4 Eggs  
2 Tsp Cinnamon  
½ Tsp Nutmeg  
½ Tsp Ginger  
½ Tsp Cloves  
½ Tsp Salt  
1 Cup Vegetable Oil  
2 ½ Cup Grated Carrots  
⅓ Cup Unsweetened Applesauce

### Frosting:

2 (8 oz) blocks cream cheese softened  
1 Stick Butter softened  
4 Cups Powdered Sugar  
1 Tsp Vanilla Extract

1. Grease two 9 inch cake pans. Line with parchment paper, and grease the parchment paper as well.
2. Grate the carrots.
2. In a bowl whisk together the white sugar, brown sugar, vanilla, eggs, vegetable oil, and applesauce.  
In a second bowl mix the baking powder, baking soda, cinnamon, nutmeg, ginger, cloves, and salt.
3. Slowly mix the dry ingredients into the wet ingredients. Then fold in the carrots.
4. Carefully pour the batter into the two pans, making sure the batter is even. Bake for 30-35mins or until a toothpick inserted in the center comes out clean.
5. Cook completely before frosting.
6. Whisk together your frosting.
7. On a cake plate, layer and frost your cake. Decorate if desired.
8. Enjoy!