Isaac`s Carrot Cake

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Servings: 12

CAKE
3 cups flour
2 cups white sugar
2 1/2 teaspoons baking soda
2 1/2 teaspoons cinnamon
1 teaspoon salt
1/4 teaspoon nutmeg
2 cups shredded carrots
1 can (11 ounce) mandarin oranges, drained
1 1/4 cups vegetable oil
3 eggs
2 teaspoons vanilla extract
1 teaspoon orange zest
FROSTING
1 package (8 ounce) cream cheese, softened
1/2 cup butter, softened
2 teaspoons vanilla extract
5 1/2 to 6 cups powdered sugar

Preparation Time: 20 minutes

Preheat the oven to 350 degrees. Grease two eight-inch cake pans and line each wth wax paper.

In a bowl, whisk together the flour, sugar, baking soda, cinnamon, salt and nutmeg. Add the carrots, mandarin oranges, oil, eggs, vanilla and orange zest. Beat with an electric mixer at medium speed until smooth, about 2 minutes. Pour the batter into the prepared cake pans.

Bake until a toothpick inserted near the centers comes out clean, 40 to 45 minutes. Let cool in the pans for 10 minutes. Remove and transfer the layers to a wire rack. Peel off the wax paper and let cool completely.

Meanwhile, make the frosting: In a large electric mixer bowl, beat together the cream cheese, butter and vanilla at medium speed until light and fluffy. Gradually beat in the powdered sugar. Frost the cooled cake. If desired, dust the cake with cinnamon.