



## The Best Ever Carrot Cake

### Description





My friend Sheila made these carrot cake cupcakes for my birthday a few years ago and several people commented on how it was the best carrot cake ever. I would have to agree. She graciously shared the recipe with several of us which originated from an old church fundraiser type cookbook with tried and true recipes like your grandma used to make. I finally got around to making the carrot cake cupcakes at Easter. I was hesitant to make the icing, because if there is an easy route I usually take it. After all,

Duncan Hines and Pillsbury make a pretty good cream cheese icing. I was told by Sheila and my friend Anne though that you have to make the icing. I succumbed to the peer pressure and to my surprise it was pretty easy to make. My kids arenâ€™t a big fan of nuts so I will probably leave out the chopped pecans next time, but the rest of our group enjoyed the cupcakes. As you can see from the second photo, they were a big hit with my brother-in-law.

### The Best Ever Carrot Cake

Recipe Type: dessert

Author: Sheila Admire

Cook time: 20 mins

Total time: 20 mins

Serves: 24 cupcakes

moist and delicious carrot cake, can use recipe for cupcakes as well

#### Ingredients

- 2 cups flour
- 2 tsp soda
- 1 tsp salt
- 2 cups sugar
- 2 tsp cinnamon
- 1/1/2 cups vegetable oil
- 4 beaten eggs
- 3 cups finely grated raw carrots
- Icing
- 1 small box confectionerâ€™s sugar
- 1 8 oz. package cream cheese, softened
- 1 cup chopped pecans
- 1/2 cup butter, softened
- 1 3 1/2 oz. can coconut or pkg shredded coconut
- 2 tsp vanilla

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#### Instructions

1. Stir together dry ingredients and add oil, eggs and carrots and mix well.
2. Bake in three 8â€³ layers at 350 degrees for 25 to 30 minutes.
3. Make sure pans are greased and floured.
4. Can be baked in a 9 x 13 pan at 350 for 40 min or until firm in center.
5. You can also fill a muffin tin 3/4 full and bake at 350 roughly 20 minutes for cupcakes.
6. Icing
7. Cream softened butter and sugar.
8. Add softened cream cheese and beat until smooth.
9. Add vanilla, nuts and coconut.

Linking up with:



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