

## Mrs. Fields Carrot Cake

Yield: 12 Servings

### CAKE

2 1/2 cups All-purpose flour  
1 tbs Baking soda  
1/4 tsp Salt  
2 tsp Cinnamon  
1 cup Light brown sugar, packed  
1 cup White sugar  
1 1/2 cup Butter, softened  
3 large Eggs  
2 tsp Pure vanilla extract  
3 cups Grated carrots  
1/2 cup Crushed pineapple, drained  
1 cup (6-oz.) raisins  
1 cup (4-oz.) chopped walnuts

### ICING

16 oz Cream cheese, softened  
1/2 cup Salted butter, softened  
1 tbsp Fresh lemon juice (about 1 large lemon)  
2 tsp Pure vanilla extract  
3 cups Confectioners' sugar  
Preheat oven to 350-degrees. Grease and flour two 9-inch cake pans.

In a large bowl stir together flour, baking soda, salt, cinnamon and sugars. Add butter, one egg and vanilla; blend with electric mixer on low speed. Increase speed to medium and beat for 2 minutes. Scrape down sides of bowl. And remaining eggs, one at a time, beating 30 seconds after each addition. Add carrots, pineapple, raisins and walnuts. Blend on low until thoroughly combined. Pour batter into prepared pans and smooth the surface with a rubber spatula. Bake in center of oven for 60-70 minutes. Toothpick inserted into center should come out clean. Cool in pans for 10 minutes. Then invert cakes on rack and cool to room temperature.

**PREPARE ICING:** In a medium bowl with an electric mixer on medium speed, beat cream cheese and butter until smooth add lemon juice and vanilla; beat until combined. Add sugar gradually, mixing on

low until smooth.

**ICE THE CARROT CAKE:** Place one layer on a cake platter, and with a metal spatula spread icing over the top to form a thin filling.

Place second layer over the first, rounded side up. Coat the top and sides of the cake evenly with remaining icing. Refrigerate 1 hour to set icing.