

Carrot Cake with Black Walnut Frosting

Thom Hackett

Original Recipe from Lois Ann Howard

Servings: 5



Ingredients

Cake:

1 cup sugar
3 eggs
 $\frac{2}{3}$ cup Grape seed Oil
1 tsp Vanilla
1½ cups all-purpose flour
2 tsp Cinnamon
½ tsp Cloves (Ground)
½ tsp Nutmeg
½ tsp Allspice
½ tsp salt
1 tsp Baking Powder
1½ tsp baking soda
2 cups finely-grated carrots
1 cup walnuts, chopped

Frosting:

1 (8 oz) package cream cheese
½ cup butter (room temperature)
2½ cups powdered sugar
½ tsp Black Walnut Extract
½ tsp Vanilla Nut Extract

Recipe from Thom Hackett's Recipe File at www.thomcooks.com

Cooking Method

Preheat oven to 350°F.

1. Spray two 9-inch round pans (2 inches high) with Cooking Spray and dust with flour.
2. Combine sugar, oil and eggs and beat for one minute.
3. Mix in vanilla.
4. Mix in all remaining ingredients *except carrots and nuts*
5. Beat about one minute.
6. Fold in carrots and nuts.
7. Pour into pans and bake for 30 minutes.

Beat butter, cream cheese and extracts until smooth.

- Add powdered sugar ½ cup at a time and beat until frosting reaches a spreading consistency.