

Here is the carrot cake recipe:

4 eggs

1 1/2 cup vegetable oil

2 cups all-purpose flour

2 cups sugar

2 teaspoon baking powder

2 teaspoon baking soda

2 teaspoon cinnamon powder

1/4 teaspoon salt

3 cups shredded carrots

1 1/2 cups coarsly crushed walnuts

preheat oven 350degrees. grease and flour bottom and sides of pan

beat eggs and oil in small bowl. combine flour, sugar, baking powder, baking soda, cinnamon, salt in large bowl.

Add egg mixture, mix well. stir carrots and walnuts. pour in the pan. bake for 30-35 minutes.

cream cheese icing: 1 package(8 ounces) cream cheese softened

1/2 cup butter softened

1 teaspoon vanilla

Mix the above with electric mixer and then add

4 cups powdered sugar till well-blended.