2-Layer Carrot Cake with Cream Cheese Frosting

Yield: 4 min
Total Time: 65 min

Recipe from: https://www.recipeschoose.com/recipes/2-layer-italian-cream-cake-recipe

Ingredients:

- 2 cups all purpose flour
- 2 cups sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 tablespoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/2 teaspoon salt
- 2 cups shredded carrots
- 4 eggs
- 3/4 cup canola oil
- 1 1/4 cups low fat buttermilk
- 1 cup butter at room temperature
- 12 ounces cream cheese at room temperature
- 6 cups powdered sugar
- 1 teaspoon vanilla extract
- 2 tablespoons milk optional, depending on frosting consistency
- 1/2 cup toasted coconut sweetened
- 1/4 cup chopped walnuts