

Classic Carrot Cake

Yield: 12 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-classic-carrot-cake-recipe>

Ingredients:

- 2 cups unbleached all purpose flour
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 2 teaspoons ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ground allspice
- 4 eggs
- 3/4 cup vegetable oil
- 3/4 cup granulated sugar
- 1 cup firmly packed brown sugar
- 1/2 cup buttermilk
- 3 cups shredded carrots lightly packed peeled
- 1 pound cream cheese at room temperature
- 6 tablespoons unsalted butter at room temperature
- 1 1/2 teaspoons vanilla extract

Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 52 grams
3. Cholesterol: 130 milligrams
4. Fat: 34 grams
5. Fiber: 2 grams
6. Protein: 7 grams
7. SaturatedFat: 12 grams
8. Sodium: 580 milligrams
9. Sugar: 34 grams

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