Arianna's Gourmet Café Carrot Cake

Here is a delicious recipe for Carrot Cake courtesy of Arianna's Gourmet Cafe in West Chester, Pennsylvania. It is a favorite dessert of our own Tom Gavin. Thank you to Arianna's for sharing it with us!

For the Cake:
- 1 1/4 cup corn oil
- 2 cups sugar
- 2 cups flour
- 2 teaspoons cinnamon
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 4 eggs
- 4 cups grated carrots (approximately 1 pound bag)
- 1 cup raisins
- 1 cup chopped pecans

For the Cream Cheese Frosting:
- 8 ounces soft unsalted butter
- 8 ounces soft cream cheese
- 1 (1 lb) box powdered sugar
- 1 teaspoon vanilla extract

1. Preheat the oven to 350°. Spray three 9-inch round cake pans with non-stick cooking spray.
2. In a large bowl, whisk together the corn oil and sugar. Sift together the flour, cinnamon, baking powder, baking soda and salt.
3. Sift half the dry ingredients into the the sugar-oil mixture and blend.
4. Alternately sift in the rest of the dry ingredients while adding the eggs, one by one. Combine well. Add the carrots.
5. Pour, dividing between 3 pans. Sprinkle each layer with the raisins and the pecans.
6. Bake for approximately 16 minutes, until the cake springs back when touched.
7. Cool in pans, on rack.

To make the frosting:
1. Mix all ingredients and spread between layers and on top and sides.

Enjoy!