

Delicious Carrot Cake



Patriotic Flag Roaster
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Tired of regular old birthday cake? Put Delicious Carrot Cake on the menu for your next get-together. Delicately spiced with cinnamon, nutmeg, and just a touch of vanilla, this recipe is perfect for any celebration. The addition of crushed pineapples makes every slice moist and creamy. Your NESCO 18 Qt. Roaster Oven ensures an even bake throughout. Tip: prepare one day ahead for a richer flavor.

Your Key Ingredient:

[NESCO 18 Qt. Roaster Oven](#)

Grocery Ingredients:

Carrot Cake

2 cups granulated sugar
1 tsp vanilla
4 eggs
1 cup cooking oil
3 cups carrots, grated
1 cup crushed pineapple, drained (optional)
2 cups all-purpose flour
1 tsp baking soda
1 tsp salt
2 tsp cinnamon
1 tsp nutmeg
1/4 tsp cloves

Frosting

1/2 cup butter, softened
8 oz cream cheese, softened
3+ cups powdered sugar
1 Tbsp lemon juice

Instructions:

Carrot Cake

1. Preheat NESCO® Roaster Oven to 375° F.
2. Beat sugar, vanilla, eggs, and oil in large mixing bowl. Mix in carrots, flour, spices, and pineapple. Beat on medium speed for 2 minutes. Pour into greased 13 x 9 cake pan.
3. Set on rack in cookwell and bake at 375F for 50 to 60 minutes. Makes 30 pieces.

Frosting

1. Cream butter and cream cheese.

2. Beat in remaining ingredients until light and fluffy.