

Mrs. Fields Carrot Cake

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Recipe By :
 Serving Size : 12 Preparation Time :0:00
 Categories : Cakes Copycat

Amount	Measure	Ingredient -- Preparation Method
-----CAKE-----		
2 1/2	c	All-purpose flour
2	tbsp	Baking soda
1/4	tsp	Salt
2	tsp	Cinnamon
1	c	Light brown sugar -- packed
1	c	White sugar
1 1/2	c	Butter -- softened
3	lg	Eggs
2	tsp	Pure vanilla extract
3	c	Grated carrots
1/2	c	Crushed pineapple -- drained
1	c	(6-oz.) raisins
1	c	(4-oz.) chopped walnuts
-----ICING-----		
16	oz	Cream cheese -- softened
1/2	c	Salted butter -- softened
1	tbsp	Fresh lemon juice (about 1 -- large
lemon)		
2	tsp	Pure vanilla extract
3	c	Confectioners' sugar

Preheat oven to 350-degrees. Grease and flour two 9-inch cake pans.

In a large bowl stir together flour, baking soda, salt, cinnamon and sugars. Add butter, one egg and vanilla; blend with electric mixer on low speed. Increase speed to medium and beat for 2 minutes.

Scrape down sides of bowl. And remaining eggs, one at a time, beating 30 seconds after each addition. Add carrots, pineapple, raisins and walnuts.

Blend on low until thoroughly combined.

Pour batter into prepared pans and smooth the surface with a rubber spatula. Bake in center of oven for 60-70 minutes. Toothpick inserted into center should come out clean. Cool in pans for 10 minutes.

Then invert cakes on rack and cool to room temperature.

TO PREPARE ICING: On a medium bowl with electric mixer on medium speed, beat cream cheese and butter until smooth add lemon juice and vanilla; beat until combined. Add sugar gradually, mixing on low until smooth.

TO ICE THE CARROT CAKE: Place one layer on a cake platter, and with a metal spatula spread icing over the top to form a thin