**Carrot Cake with Cream Cheese Icing**

**Ingredients:**

* 2 cups sugar
* 4 large eggs
* 1 cup light-tasting olive oil (or other neutral-flavored oil)
* 4 cups grated carrots
* 2 cups all-purpose flour
* 2 teaspoons baking soda
* ½ teaspoon salt
* 1 Tablespoon ground cinnamon
* ½ teaspoon ground nutmeg

**Icing:**

* ¼ cup unsalted butter, softened
* 8 ounces cream cheese, softened
* 2 teaspoons vanilla extract
* 16 ounces confectioners’ sugar
* ½ teaspoon salt

**For decoration:** chopped walnuts, carrot peelings

**Instructions:**

1. Preheat oven to 350 Degrees F. Grease three 9-inch cake pans with soft butter or non-stick cooking spray.
2. In a large mixing bowl, beat sugar and eggs for 2 minutes. Add oil and carrots; beat to combine. In a separate bowl, combine the dry ingredients. Add dry ingredients to carrot mixture and mix just to combine. Pour batter evenly into prepared pans. Bake for 25-30 minutes or until toothpick inserted into the center comes out clean. Cool completely.
3. For icing, in a large bowl, beat butter, cream cheese and vanilla until creamy. Add confectioners’ sugar, about 1 cup at a time, beating after you add each cup. Beat until all ingredients are thoroughly combined and creamy.
4. When you are ready to ice the cake, gently remove one layer from its pan and place it on a serving platter or cake stand. Gently spread icing across the top until you have a fairly thin, even layer. Repeat with the second and third layer. Spread remaining icing around the sides and neatly over the top.
5. If desired, garnish with chopped walnuts by pressing them gently into the icing along the sides of the cake. Place circles of carrot peelings on top of the cake to form a rose shape.