Carrot Cake With Cream Cheese Icing

Ingredients:
- 1 1/2 cups plus 2 Tablespoons oil
- 1 cup brown sugar
- 1 cup white sugar
- 6 eggs
- 1 1/2 Tablespoon vanilla extract
- 3 1/4 cups flour
- 2 teaspoon baking soda
- 2 teaspoon salt
- 1 Tablespoon ground cinnamon
- 1/2 tsp. ground nutmeg
- 1 1/2 cup finely-grated fresh carrots (about 8 small carrots)
- 1 1/2 cups chopped pecans

Cream Cheese Icing
- 2 (8 oz.) bricks cream cheese, room temperature
- 10 Tablespoons unsalted butter, softened
- 2 teaspoons vanilla extract
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- 4 cups powdered sugar (or more if needed)
- 1 cup coconut flakes
- green food coloring

Instructions:
1. Preheat oven to 350 degrees F. Grease 2 8 in cake pans and set aside.
2. In the bowl mix together oil and sugars until combined and smooth. Add in the eggs one at a time, then the vanilla, and mix until smooth. (I prefer to use my Kitchen Aid mixer but a regular mixer would work.)
3. Add the flour, baking soda, salt, baking powder, and spices and mix until it is combined. Mix it until it is just combined, scraping down the pan at least once to be sure that everything is well mixed.
4. Finally, fold in the grated carrots and pecans by hand, and stir until combined.
5. Pour the batter evenly into the 2 cake pans. Then bake for 18-22 minutes or until a toothpick inserted in the middle of the cakes comes out clean. Remove pans and let them cool on a wire rack until the cakes reach room temperature.

Cream Cheese Frosting

1. Using an electric mixer, cream together cream cheese and butter on medium speed for 1 minute or until smooth. You want to make sure all the cream cheese lumps are gone.
2. Add in vanilla extract and continue mixing until combined. Lower speed to medium-low and gradually add in powdered sugar. Increase speed to medium-high and beat until combined.

Decorating the cake:

1. Add a good amount of icing to the middle of the cakes.
2. Once the cakes are stacked put a thin layer around the sides. Don't worry if it's messy because you will be adding the green coconut flakes to the sides. Also ad the icing to the top to completely ice the cake.
3. I used orange icing but you will have extra to make orange icing for carrots. You can add a few drops of orange food coloring to the icing. Add the icing to a plastic sandwich bag and cut off the tip. Draw a carrot on the cake.
4. In a small bowl add the coconut flakes. Then add a few drops of green food coloring. Use a plastic bag to mix the coconut and the food coloring to make green flakes.
5. Draw out a carrot on the top and add some of the coconut flakes to make the top. Then use a spoon to go around the sides to add the coconut flakes. You can press it lightly to help it stick.