

# Crazy-Good Carrot Cake Recipe with Cream Cheese Frosting

## Cake Ingredients

2 cups all purpose flour (can substitute up to 1 cup of the AP flour with 1 cup whole wheat flour)  
1½ cups sugar  
1 tsp baking powder  
1 tsp baking soda  
1 tsp salt  
1 tsp cinnamon  
3 cups grated carrots  
1 cup vegetable oil  
4 eggs

## Instructions for cake:

Pre-heat oven to 325°F  
Stir together flour, sugar, baking soda, baking powder, salt and cinnamon.  
Add carrots, eggs and oil  
Beat on high with electric beaters, for 2 minutes.  
Pour into sprayed 9x13 baking dish or cake pan  
Bake at 325°F for 50-60 minutes (check for doneness at 50 mins)  
Let cake cool before icing.

## Icing Ingredients

3 oz cream cheese (half-brick)  
¼ cup butter (softened)  
1 tsp vanilla  
2 cups icing sugar (confectioners/powdered sugar)

## Instructions for icing:

Beat cream cheese, butter and vanilla with electric beaters until well-blended.  
Gradually add icing sugar ½ cup at a time, and beat until smooth and creamy.  
Slather frosting on top of cooled cake.

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# Crazy Good Banana Cake

## Ingredients:

1½ cups very ripe bananas (3 fresh bananas or 4 thawed, previously frozen bananas)  
2 tsp lemon juice  
3 cups all-purpose flour  
1½ tsp baking soda  
¼ tsp salt  
1½ cups buttermilk  
¾ cup soft butter  
2 cups sugar  
3 eggs  
2 tsp vanilla  
(or make homemade buttermilk by adding 1 tbs vinegar or lemon juice + regular milk)

- Pre-heat oven to 275° F, and grease and flour (or spray) a 9×13 cake pan.
- Mash your bananas, and mix with lemon juice. Set aside.
- In a med bowl, mix flour, baking soda and salt. Set aside.
- If necessary, combine milk and vinegar or lemon juice in a small bowl. Set aside.
- In a large bowl, cream butter and sugar
- Beat in eggs, one at a time.
- Stir in vanilla.
- Beat in flour mixture alternately with buttermilk.
- Stir in bananas.
- Pour batter into your cake pan.

Bake at 275° F for 1 hour and 10 mins (or until knife comes out clean).

Note: Ovens may vary. If your cake does not pass the toothpick test at the 70 minute mark, bake it longer, checking every 10 minutes until it's done.

Now, for the crazy part:

Take the cake out of the oven and place it in the freezer for 45 minutes. You don't need to cover the cake, but you'll want to place it on a thick, folded towel to protect items underneath. Remove after 45 minutes let it sit on the counter until it's cool enough to frost.

## Cream Cheese Icing Recipe:

½ cup softened butter  
8 oz cream cheese, room temp  
1 tsp vanilla  
3½ cups icing sugar (aka powdered sugar or confectioner's sugar)

Cream the butter and cream cheese.

Beat in vanilla and icing sugar on low speed until combined, then high until smooth.

This recipe makes a lot of cream cheese icing. You can halve the recipe if you'd like. I personally love cream cheese more than life itself, so the thick layer of frosting makes me a very happy hooligan indeed.