Carrot Cake

Ingredients

- 3 cups of all-purpose flour
- 2 cups of white sugar
- 2 1/2 teaspoons of baking soda
- 2 1/2 teaspoons of ground cinnamon
- 1 teaspoon of salt
- 1/4 teaspoon of ground nutmeg
- 2 cups of shredded carrots
- 1 (11 ounce) can of mandarin oranges, drained
- 1 1/4 cups of vegetable oil
- 3 eggs
- 2 teaspoons of vanilla extract
- 1 teaspoon of grated orange zest

Directions

1. Preheat the oven to 350 degrees and grease a 9x13x2-inch baking dish.
2. Whisk flour, sugar, baking soda, ground cinnamon, salt, and nutmeg together in a bowl. Beat carrots, mandarin oranges, oil, eggs, vanilla extract, and orange zest into flour mixture with an electric mixer until batter is smooth, about two minutes. Pour batter into prepared baking dish.
3. Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean, 40 to 50 minutes.

Recipe courtesy of Kris Larsen, Software Support Representative II. Have a recipe you'd like to share? Send it to Ryan at rthompson@maccnet.com.