

# ★ NorNor's Carrot Cakettes ★

## Cake Ingredients:

2 cups sugar  
2 cups flour  
2 tsp baking soda  
2 tsp cinnamon  
1 tsp baking powder  
1 tsp salt  
1 1/2 cup oil  
2 1/2 cups grated carrots  
(I use about 1 1/2 bags of matchstix)  
4 eggs

## Frosting Ingredients:

2 cups powdered sugar  
1/2 pack of cream cheese  
3 tbs heavy cream



Preheat oven to 375 degrees.

Line a flat baking sheet with parchment paper. Spray the parchment paper with cooking spray for an easy release.

Place matchstix carrots in a blender with a little bit of water (you could use larger carrots, but the matchstix speed things up). Blend until finely shredded. Strain out any excess moisture.

Mix all cake ingredients together. Pour into baking sheet. Place in the oven and bake for 45 minutes or until cooked in the center. Take out of oven and let cool completely.

Whip all of the frosting ingredients together. Spread over cooled cake. Cut out small circles of cake, I used a drinking glass, and stack on top of each other. Serve it up with a cold glass of milk.

NOTE: this cake was originally designed to be eaten in a bundt shape, but since I can't get ANY bundt cake to come out in one piece, I opted for the "Cakette" shape instead.



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