

CARROT SHEET CAKE



24 pieces



40 minutes

INGREDIENTS

- 6 large eggs, at room temperature
- 1.5 cup vegetable oil
- 1 tsp vanilla extract
- 3 cups granulated sugar
- 3 cups all-purpose flour
- 3 tsp baking soda
- 1/2 tsp baking powder
- 3 tsp ground cinnamon
- 3/4 tsp salt
- 1/2 tsp ground nutmeg
- 4.5 cups shredded carrots

*Using dehydrated shredded carrots: 1.5 cups dehydrated carrots in 3 cups of water, strain out water before using.

- 1 cup chopped walnuts

DIRECTIONS

- Preheat oven to 350°F.
- Grease an 18x13 baking sheet with butter/oil and then dust it with flour.
- In a medium-sized bowl, add eggs, oil, vanilla extract, and sugar; mix until smooth.
- In a separate mixing bowl, combine flour, baking soda, baking powder, cinnamon, salt, and nutmeg; whisk to combine.
- Sift the flour mixture with the wet mixture and mix until everything is thoroughly incorporated.
- Fold in carrots and walnuts.
- Pour batter into the previously prepared baking sheet. Smooth out the top.
- Bake at 350°F for 30 to 35 minutes, or until a toothpick inserted in the center of the cake comes out clean.
- Remove cake from oven and let cool completely.
- Enjoy frosted or unfrosted