

Brazilian Carrot Cake

Prep Time: 20 Minutes Cook Time: 40 Minutes Ready In: 1 Hour

Servings: 12

"The Brazilian version of carrot cake is made as a sheet cake with plenty of grated carrots, and topped with a chocolate icing."

Ingredients:

3 large carrots, peeled and thinly sliced
4 eggs
1 cup cooking oil
2 cups white sugar
2 cups all-purpose flour
1 tablespoon baking powder
1 container chocolate frosting

Directions:

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease 9x13 baking dish.
2. Place the carrots, eggs, and oil in a blender or bowl of a food processor. Process until carrots are finely chopped. Pour the carrot mixture into a mixing bowl. Stir in 2 cups sugar until well blended. Stir in the flour and baking powder; mix until well blended. Pour the batter into the prepared baking dish.
3. Bake in preheated oven until top springs back when lightly touched, about 40 minutes.
4. After the cake has cooled, spread the icing evenly over the top.