

Put the recipe instructions in the correct order

How To Make Carrot Cake:

To make this homemade carrot cake recipe, simply:

- **Make the cake batter.** Mix together the oil and sugars, followed by the eggs and vanilla, then the dry ingredients, and then the shredded carrots.
- **Make the frosting.** See notes below.
- **Prep your baking pans.** Grease and flour three 8-inch round baking pans. (Or save yourself a step and just use baking spray, which already includes flour.)
- **Fill and bake.** Portion the batter evenly into your three baking pans. Bake for about 25-30 minutes, or until a toothpick inserted in the middle of the cakes comes out clean. Remove the cakes from the oven and let them cool on a wire baking rack until they reach room temperature. Meanwhile...
- **Serve and enjoy.** Then once you're ready to serve the cake, slice it up and enjoy!
- **Assemble and frost the cake.** Once the cakes reach room temperature,* use a cake leveler or a bread knife to slice off the

rounded tops of the cakes so that they are completely flat on top. Place the first cake on your serving platter, add a large scoop of frosting on top of it, and spread the frosting so that it covers the cake evenly and extends a bit over the edges. Repeat with the second and third layers of the cake. Then use the remainder of the frosting to frost all around the side edges of the cake.

*I find that it's easier to frost the cakes when they are *slightly* chilled. So I recommend popping them in the fridge for 15 minutes before frosting if you have the time.

