Carrot Cake

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Ingredients:
4 eggs
1 1/4 c. vegetable oil
2 c. sugar
2 tsp. vanilla extract
2 c. flour
2 tsp. baking soda
2 tsp. baking powder
1/2 tsp. salt
2 tsp. ground cinnamon
3 c. carrots, grated
1 c. pecans, chopped (optional)

Directions:
Preheat oven to 350°F. Grease and flour a 9 x 13 pan.

In a large bowl, beat together eggs, oil, sugar, and 2 tsp. vanilla. Mix in flour, baking soda, baking powder, salt, and cinnamon. Stir in carrots. Fold in pecans. Pour into prepared dish.

Bake for 40 to 50 minutes or until a toothpick inserted into the center of the cake comes out clean. Let cool for 10 minutes then turn out onto a wire rack and cool completely.

Frost with cream cheese frosting.