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# CAKES



Pound Cake

---



Carrot Cake

---



Italian Cream  
Cake

---

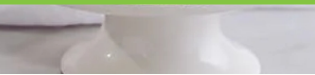


Red Velvet Cake

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Strawberry Cake

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Cheesecake

---



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# LIST

## Ingredients

---

Flour

Baking Soda

Eggs

Vanilla

Oil

Sugar

Yeast

Butter



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# CAKES

## Carrot Cake



Prep Time: 25 minutes

Cook Time: 30 minutes

Total Time: 3.5 hours

Bake at 350 for 30 minutes



### CAKE

2 cups chopped pecans

1 cup brown sugar

1/2 cup granulated sugar

1 cup vegetable oil or canola oil

4 large eggs

3/4 cup unsweetened applesauce

1 teaspoon pure vanilla extract

2 cups flour

2 teaspoons baking powder

1 teaspoon baking soda

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1/4 teaspoon ground cloves

2 cups grated carrots

### FROSTING

16 ounces full-fat block cream cheese

1/2 cup unsalted butter

4 cups confectioners' sugar

1 and 1/2 teaspoons pure vanilla extract

pinch of salt, to taste

# ARCHIVED



Pound Cake

---



Italian Cream  
Cake

---



Strawberry Cake

---



Carrot Cake

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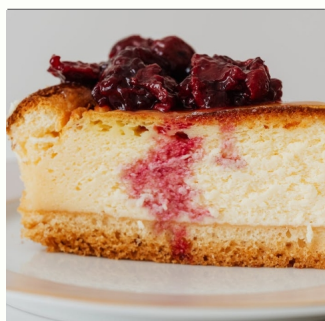
## Carrot Cake

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## Red Velvet Cake

---



## Cheesecake

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# MY REVIEWS

Carrot Cake ★★★★★

This recipe came out great!  
I would highly  
recommend this cake.

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# ARCHIVED

## Pound Cake



Prep Time: 50 minutes

Cook Time: 40 minutes

Total Time: 1.5 hours

Bake at 375 for 40 minutes

---

### CAKE

2 cups brown sugar

1/2 cup granulated sugar

1 cup vegetable oil or canola oil

4 large eggs

1 teaspoon pure vanilla extract

3 cups flour

2 teaspoons baking powder

1 teaspoon baking soda

1/2 teaspoon salt

1 and 1/2 teaspoons ground  
cinnamon

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Carrot Cake ★★★★★

This recipe came out great!  
I would highly  
recommend this cake.