

# Red Velvet Brownies

**Prep Time:** 30 mins

**Cook Time:** 40 mins

**Total Time:** 1 hr 20 mins

**Yield:** 9x13" cake

## Cake Ingredients:

- 2 cups white sugar
- 1 ¼ cups vegetable oil
- 4 large eggs
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 2 tsp ground cinnamon
- ½ teaspoon salt
- 3 cups grated carrots
- 1 cup chopped pecans

## Frosting Ingredients:

- 1/2 cup butter, softened
- 8 ounces cream cheese, softened
- 4 cups confectioners' sugar
- 1 teaspoon vanilla extract
- 1 cup chopped pecans

**Step 1** – Preheat oven 350° F. Grease and flour a 9x13" pan.

**Step 2** – Beat sugar, oil, eggs, and 2 teaspoons vanilla together in a large bowl with an electric mixer until well combined. Mix in flour, baking soda, baking powder, cinnamon, and salt. Stir in carrots. Fold in pecans. Pour into the prepared pan.

**Step 3** – Bake in the preheated oven about 40 minutes, until a toothpick inserted into the center of the cake comes out clean. Let cool in the pan for 10 minutes, then turn out onto a wire rack and cool completely.

**Step 4** – To make the frosting: Beat butter, cream cheese, confectioners' sugar, and vanilla together in a large bowl with an electric mixer until smooth and creamy. Stir in chopped pecans. Frost the cooled cake.