Carrot Cake with Cream Cheese Frosting

2 ½ cups all purpose flour
1 ¼ teaspoons baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
½ teaspoon salt
3 cups shredded carrots (lightly packed)
1 ½ cup white sugar
½ cup light brown sugar
5 large eggs
1 ½ cup Marca Leon Corn Oil
1 pack 8 oz cream cheese
5 tablespoon unsalted butter
1 tablespoon evap milk
½ teaspoon vanilla
1 ¼ cups confectioners sugar

Prepare a 10-inch round cake pan. Brush its sides with Marca Leon Corn Oil to make sure your cake stays moist. Now, line the bottom with wax paper. In a bowl, whisk together flour, baking powder, baking soda, cinnamon and salt. Add carrots. In a separate bowl, whisk together eggs, and white and brown sugar until frothy. Whisk in Marca Leon Corn Oil until it's emulsified. Blend this mixture to the other bowl. Then, pour everything in the cake pan. Let it bake at 160 C for 40 minutes. For the Cream Cheese Frosting, mix butter with cream cheese. Mix in confectioner's sugar until the mixture is fluffy. Add milk and vanilla… and voila!