

Carrot Cake

Ingredients

- 1 1/2 cups salad oil
- 2 cups sugar
- 3 cups carrots
- 2 cups flour
- 4 eggs
- 1/2 cup raisins and nuts
- 2 tsp cinnamon
- 2 tsp soda
- 1 tsp salt
- 1 tsp vanilla
- 1/2 tsp cloves

Instructions

1. Blend sugar and oil.
2. Add egg yolks and blend.
3. Stir in carrots and vanilla.
4. Add dry ingredients, mix well, then fold in beaten egg whites.
5. Bake in a 13x9 pan at 350° for 40-50 minutes.
6. Check with toothpick at 40 minutes.

Icing

- 2 cups powdered sugar
- 4 oz or 8 oz package cream cheese
- 1 tsp vanilla (add last)

Icing Instructions

1. Combine powdered sugar and cream cheese.
2. Add vanilla last and mix until combined.

Here's what's cookin': CARROT CAKE

Recipe from the kitchen of: CAROL Serves: MANY

1 1/2 Cups Salad Oil 2 Tsp Cinnamon

2 Cups Sugar 2 Tsp Soda

3 Cups Carrots 1 Tsp Salt

2 Cups Flour 1 Tsp Vanilla

4 Eggs (1/2 Cup Raisins + nuts) 1/2 Tsp Cloves

Blend Sugar and oil, add egg yolks and

blend. Stir in Carrots and Vanilla, add dry

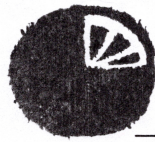
ingredients and fold in beaten

egg whites. Bake in 13X9

pan at 350° for 40-50 minutes

Check with Toothpick at

40 minutes.



Icing:

2 Cups powdr Sugar

1 Tsp Vanilla - add Last

4oz or 8oz pkg Cream cheese

