

CARROT CAKE Contributed by Marci 1/1/03

INGREDIENTS:

FOR CAKE:

- 2 CUPS - GRANULATED SUGAR
- 1 CUP - VEGETABLE OIL (Canola is healthy)
- 4 - LARGE EGGS
- 2 CUPS - ALL PURPOSE FLOUR
- 2 CUPS - SHREDDED CARROTS
- 1/2 CUP - CHOPPED WALNUTS
- 1 TEASPOON - BAKING SODA
- 2 TEASPOONS - INNAMON
- 1/2 TEASPOON -SALT

FOR ICING:

- 1 LB. BOX CONFECTIONERS' SUGAR
- 1/2 STICK BUTTER SOFTENED
- 8-OUNCES CREAM CHEESE SOFTENED
- 1 TEASPOON VANILLA

INSTRUCTIONS FOR CAKE:

PREHEAT OVEN TO 350 F
BUTTER A 13X9 BAKING PAN
IN A LARGE BOWL STIR TOGETHER ALL CAKE INGREDIENTS UNTIL
COMBINED WELL
POUR INTO PREPARED PAN; BAKE 1 HOUR OR UNTIL TESTER COMES OUT
CLEAN. COOL CAKE IN PAN ON RACK.

INSTRUCTIONS FOR ICING:

IN A MEDIUM SIZE BOWL, USING AN ELECTRIC MIXER, BEAT ALL ICING
INGREDIENTS UNTIL SMOOTH & FLUFFY.
SPREAD ICING EVENLY OVER COOLED CAKE

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