

CARROT CAKE

Ingredients

- 4 eggs
- 3 cups shredded raw carrot
- 2 cups sugar
- 1 1/2 cups salad oil
- 2 cups flour
- 2 tsp baking soda
- 1 tsp cinnamon
- 1 tsp vanilla
- 1/2 tsp salt
- 1 cup chopped pecans
- 1 - 7 oz can crushed pineapple (drained well)

Preheat oven to 350 degrees. Grease and flour one tube pan. In a mixer bowl combine 4 eggs, 3 cups grated carrot, 2 cups sugar and 1 1/2 cups oil until well blended. Add 2 cups flour, 2 tsp baking soda, 1 tsp cinnamon, 1 tsp vanilla, 1/2 tsp salt, 1 cup chopped pecans and drained crushed pineapple. Mix gently. Pour batter into prepared pan and bake approximately 45 minutes till tester comes out clean. This is tricky timing. Cool 15 minutes. Remove from pan and let cool on rack.

Carrot Cake Frosting

- 6 oz cream cheese
- 6 tbsp butter, softened
- 12 oz powdered sugar
- 3/4 tsp vanilla

In mixer bowl combine cream cheese, softened butter, powdered sugar and vanilla. Do not over beat. Frost top and sides of cake.