Carrot Cake

Ingredients

Cake

- 2 cups flour
- 2 cups sugar
- 2 tsp baking soda
- 1 tsp salt
- 2 tsp cinnamon
- 4 eggs
- 1 cup oil
- 4 cups grated raw carrot
- 1/2 cup chopped pecans

Frosting

- 1/2 cube (4 Tbsp) soft butter
- 6-8 oz soft cream cheese
- 1 lb sifted powdered (XXX) sugar
- 1 tsp vanilla
- 1 tsp maple flavoring
- Whole pecan pieces, for decoration

Instructions

Cake

1. Combine flour, sugar, baking soda, salt, and cinnamon. Mix together and set aside.
2. Break 4 eggs into a bowl. Beat until frothy.
3. Beat in 1 cup oil gradually.
4. Turn mixer to low speed and add dry ingredients. Mix until smooth.
5. By hand, mix in 4 cups grated raw carrot and 1/2 cup chopped pecans.
6. Bake in 3 greased and floured 8" cake tins at 350° for 25-30 minutes.
7. Cool 10 minutes, then turn out.

Frosting

1. Blend 1/2 cube soft butter and 6-8 oz soft cream cheese together.
2. Beat until fluffy.
3. Gradually add in 1 lb sifted powdered sugar.
4. Add 1 tsp vanilla and 1 tsp maple flavoring.
5. Beat until light and fluffy.

Assembly

1. Put layers together and frost.
2. Decorate with whole pecan pieces.

Carrot Cake

2c flour
2c sugar
2t bkg soda
1t salt
2t cinnamon
} mix together
Set aside

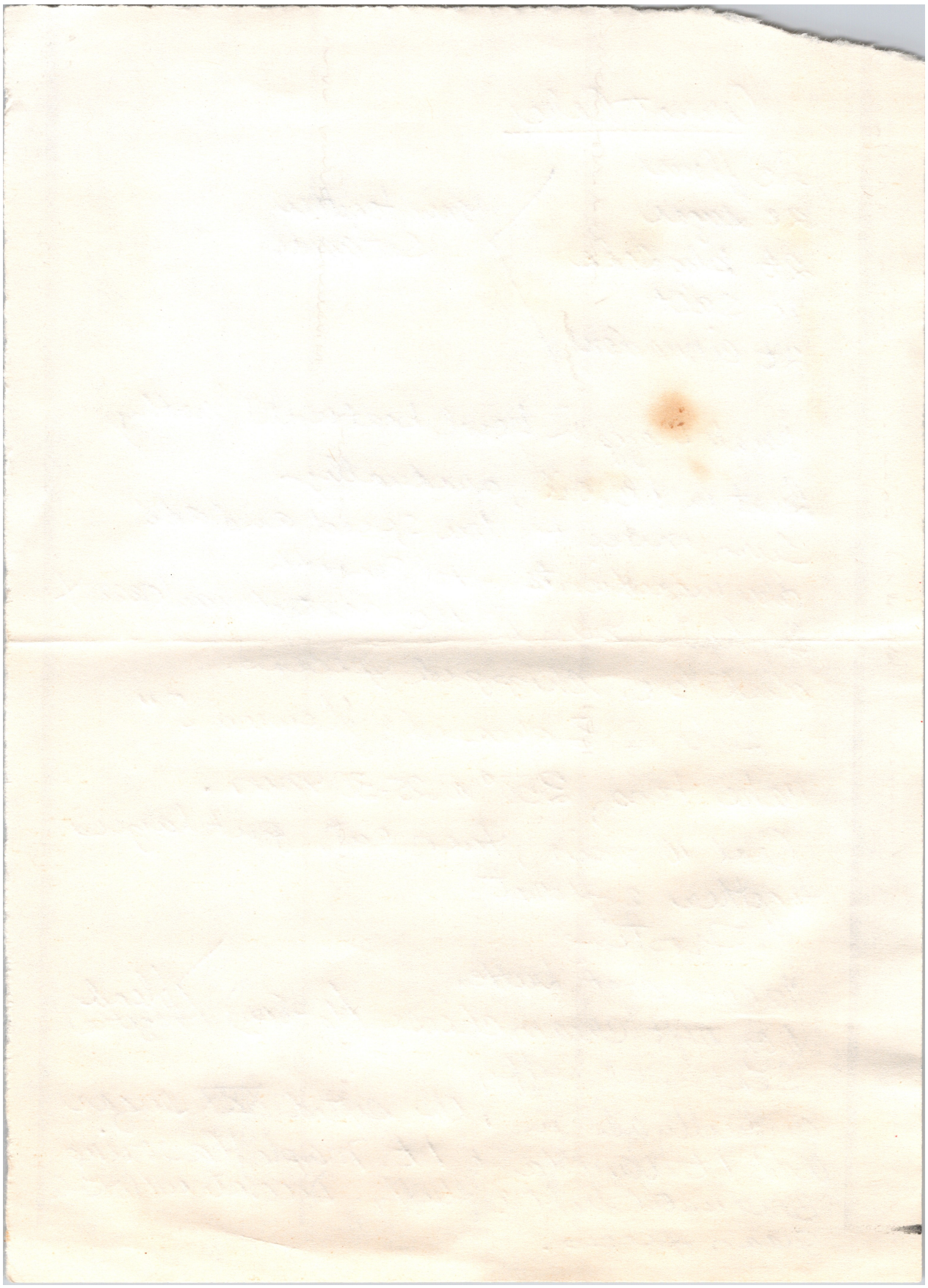
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Break 4 eggs in bowl, beat until frothy
Beat in 1 c. oil, gradually
Turn mixer to low speed and add
dry ingredients - til smooth.
By hand mix in 4c. grated raw carrots
and ½ c. chopped pecans.
Bake in 3 greased & floured 8"
cake tins, 350° @ 25-30 min.
Cool 10 min, turn out, put layers
together & frost.

Frosting

½ cube soft butter
6 oz soft cream cheese (6-8 oz) } blend together
Beat until fluffy -
gradually add in 1 lb. sifted XXX sugar
Add 1 t. Vanilla & 1 t. maple flavoring
Beat until light & fluffy - Decorate w/ whole
pecan pieces.

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