

Carrot Cake

Recipe from the kitchen of Margaret Gossler

Ingredients

Cake

- 2 cups sugar
- 1 1/2 cups salad oil
- 3 eggs
- 2 cups grated carrots, raw
- 1 tsp vanilla
- 1/2 cup nuts
- 1 (8 3/4 oz) can crushed pineapple with juice
- 2 1/2 cups flour
- 3 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp cinnamon

Frosting

- 1/4 cup butter or margarine
- 1 small pkg (3 oz) Philadelphia cream cheese
- 1 1/2 cups powdered sugar
- 1 tsp vanilla

Instructions

Cake

1. Mix ingredients together in order as listed.
2. Pour batter into a 9 x 13 x 2-inch pan.
3. Bake at 350°F for 50 minutes.

Frosting

1. Combine butter or margarine, cream cheese, powdered sugar, and vanilla.
2. Beat until smooth and creamy.

Assembly

1. Allow cake to cool completely before applying frosting.
2. Spread frosting evenly over the top of the cooled cake.



The favorite recipe of Margaret Dossler

Serves _____

Carrot Cake

2 C sugar

1 1/2 C salad oil

3 eggs

2 C grated carrots raw

1 tsp vanilla

add 1/2 C nuts

2 1/2 C flour

3 tsp baking powder

1 tsp soda

1/2 tsp salt

1 tsp cinnamon

1 8 1/2 oz can crushed pineapple and juice
mix in order. Bake in a 9 x 13 x 2" pan
50 minutes. 350°
(over)

Frosting

$\frac{1}{4}$ C butter or margarine

1 small ^{3oz} pkg philadelphia cream cheese

$1\frac{1}{2}$ C powdered sugar

1 tsp vanilla