



Carrot Cake

Ingredients

2 cups sugar
1 cup vegetable oil
4 eggs
2 cups flour
2 teaspoons baking soda
1 teaspoon salt
2 teaspoons cinnamon

4 cups grated raw carrots
1/2 cup chopped pecans

Directions

- Thoroughly stir together flour, baking soda, salt and cinnamon. In large mixing bowl, beat together sugar, oil, and eggs. Gradually add flour mixture, beating until smooth. Mix in carrots and nuts. Pour into 3 greased and floured 8-inch round cake pans.
- Bake at 350 degrees F. for 25-30 minutes until done. Cool in pans 10 minutes, then remove from pans. Cool completely on racks. *

Cream Cheese Frosting

4 tablespoons softened margarine
6 ozs. softened cream cheese
4 1/3 cups powdered sugar

1 teaspoon vanilla

1 teaspoon maple flavoring

- Cream margarine and cream cheese. Gradually add powdered sugar. Add vanilla and maple flavoring. Beat until creamy.

** Alternate baking methods: Tube cake pan at 350 degrees F for about 60 minutes, or jellyroll pan at 350 degrees F for about 40 - 45 minutes.*

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