

Here's what's cookin':

Carrot Cake

Serves: _____

4 large eggs

1 cup Brown Sugar

1 cup white sugar

1 1/4 cups salad oil

2 cups sifted flour

2 teaspoons baking powder

Recipe from the
kitchen of:

Pam Collier
(Va. Seasons)

2 tsp baking soda

3-4 tsp cinnamon

3 cups Carrots
(finely chopped)

1 cup nuts

Beat eggs; add sugars, oil & dry ingredients.
Beat well. Add Carrots; stir in nuts.
Shape three 9 inch round cake pans.
Cut wax paper circles to line bottoms
of pans. Pour batter into pans. Bake
at 325° for 45 minutes or until done.
Cool in pans for 10 minutes. Spread
icing over warm layers.

Icing:

- 1 8-ounce package cream cheese, softened
- 1 stick butter, softened
- 1 teaspoon Vanilla
- 1 box confectioners sugar

Cream ingredients together and frost cake.
Keep cake refrigerated.
Preparation time 45 min. Serves 12

