
Food for the Soul

Carol's Carrot Cake

Sweets

2 C flour

2 C sugar

2 t cinnamon

1/2 t salt

1 t baking powder

2 t baking soda

1 1/2 C corn oil

4 eggs

1 t vanilla

3 C grated carrots

Frosting:

1 8-oz pkg cream cheese

1 stick butter or margarine

1 box powdered sugar

1 t vanilla

1 C chopped pecans

Instructions

Mix all dry ingredients together. Mix together corn oil, eggs and vanilla and blend well. Combine with dry ingredients. Add grated carrots and mix well. Bake in 13x9x2 baking dish at 350 degrees for 30-35 minutes or until done.

Cream the cheese and butter. Add sugar, vanilla and pecans. Blend well. Add milk if necessary to spread.

--Thelma Burden
