

40 CARROTS
(Carrot Cake)

2 c. sifted all- purpose flour	2 c. sugar
2 tsp. salt	2 tsp. soda
3 c. grated carrots	1 tbsp. cinnamon
1 1/2 c. salad oil	4 eggs
	1 c. chopped nuts

Preheat oven to 350. Sift dry ingredients into a large bowl and set aside. In blender container, blend 1 c. carrots with an egg and 1/2 c. oil. Repeat twice, adding nuts and extra egg during last blending. Combine with dry ingredients, mixing well. Pour into a greased 10" tube pan. Bake at 350 for 1 hr. Cool and frost.

Cream Cheese Frosting:

1/2 c. butter or margarine	1-8 oz pkg. cream cheese, softened
1-1 lb. box powdered sugar	1 tsp. vanilla extract

Cream butter and cream cheese together. Blend in powdered sugar and vanilla until smooth. Spread on cake. Frosts one large cake.

Barbara Tuthill