

CARROT CAKE



2 cups flour
2 tsp. baking soda
2 tsp. cinnamon
1 tsp. nutmeg
4 eggs

2 cups sugar
1 ½ cups salad oil
3 cups finely shredded carrots
2 tsp. vanilla
¾ cup chopped walnuts or pecans

Heat oven to 325°. In separate bowl, sift flour with baking soda, cinnamon and nutmeg. Beat eggs and sugar lightly on low speed. Add oil, flour mixture, carrots and vanilla. Blend for a few seconds on low speed, then turn mixer to high and beat for 4 minutes, or until batter is light and shiny. Stir in nuts. Pour into 9x13 greased and floured pan. Bake for 1 hour or until top springs back when lightly touched.

Frost with icing made with 4 T. butter, 4 ounces cream cheese, 1 package confectioners sugar, ½ t. vanilla and 2 t. lemon juice.

Bake cupcakes 35 minutes. Makes 36.