

Carrot Cake by Bubby Sandy (MOM)

Ingredients	
<ul style="list-style-type: none">• 1 ½ cups oil• 2 cups sugar• 4 eggs• 2 cups all purpose flour• 2 tsp baking powder• 1 ½ baking soda	<ul style="list-style-type: none">• 1 tsp salt• 5 tsp cinnamon• 2 cups grated carrots• 1 cup crushed pineapple• 1 ½ cups chopped walnuts• 1 tsp vanilla

Method:

Grease and flour 28", 9", 10" spring pan. Combine oil, sugar and mix with electric beater. Add eggs 1 at a time.

Sift flour, baking powder, baking soda, salt and cinnamon.

Add to oil mixture beating thoroughly.

Mix in carrots, pineapple, walnuts and vanilla.

Bake at 350 for 45 minutes to 1 hour.

You may also use a 12 cup bunt pan, Muffin tins, rectangular baking dish - Cool and remove and cover with cream cheese icing.

Cream Cheese Icing

- 8 oz cream cheese
- 4 cup icing sugar
- 1 tbs orange juice

Method:

Mix on high in mix master, together until creamy and smooth.

Spread over the top and sides of your cake - but be sure the cake has cooled.

You can also, either bake 2 cakes and use icing between cakes and on top, or... you can cut one cake in half horizontally and use the icing between the 2 halves and on top/sides. for double layer cakes.

Enjoy