



Carrot Cake and Cream Cheese Icing

Carrot Cake:

Wet mix: Cream together 2 cups sugar and 1 1/2 cups salad oil. Add 4 eggs, individually beating thoroughly between additions.

Dry mix: 2 cups flour, 2 tsp. cinnamon, 1 tsp. baking powder, 1 tsp. baking soda, 1/4 tsp. salt.

Add dry mix to wet mix. Beat thoroughly. Add 2 cups grated carrots to the mix. Pour into a 9x13 pan. Bake at 325 degrees for 50 - 60 minutes until a toothpick comes out clean.

Cream Cheese Icing

Mix: 16 oz. cream cheese, 1/2 cup butter or margarine

Add 4-6 oz. powdered sugar - to taste.

Add 1/2 tsp. vanilla. Spread on cake. Enjoy!