CARROT CAKE

Compliments of Robert Leahy “The Outslider”

2 CUPS SUGAR

1 1/3 CUP VEGT. OIL

3 EGGS

1 TS VANILLA

2 CUPS FLOUR SIFTED +1 TB

2 TS BAKING SODA

1 ½ TS SALT

2 TS CINNAMON

1 LB. GRATED CARROTS

1 CUP RAISINS

1 CUP WALNUTS CHOPPED

**ICING**

¾ LB CREAM CHEESE

½ LB BUTTER

1 LB SUGAR POWDER

1 TS VANILLA

GREASE AND FLOUR PANS

BEAT SUGAR, OIL AND EGGS UNTIL YELLOW AND MIXED WELL.

ADD VANILLA. SIFT DRY INGREDIENTS TOGETHER

ADD DRY INGREDIENTS BLEND WELL.

BLEND TB OF FLOUR WITH CARROTS, RAISINS, WALNUTS.

ADD TO MIX.

BAKE AT 400 FOR 10 MINUTES THEN REDUCE TO 350 FOR AN ADDITIONAL 30 MINUTES.

COOL ON RACKS. WHIP ICING FOR TEN MINUTES UNTIL FLUFFY. ICE CAKE.

Enoy!