



Carrot Cake

A RECIPE BY DIANE BANDURA

Prep Time - 20 minutes

Servings - 12+ people

Bake Time - 75 minutes

ingredients

Cake

- 1 1/2 cups Crisco oil
- 2 cups sugar
- 4 eggs
- 3 cups grated carrots
- 2 cups flour
- 2 tsp baking powder
- 2 tsp cinnamon
- 1 tsp salt
- 1 1/2 cup chopped walnuts

Icing

- 8 oz Cream Cheese
- 4 tbsp Butter
- 1 lb Icing Sugar
- 2 tsp Vanilla

directions

- Preheat oven to 325 F
- In mixer, blend oil, sugar and add beaten eggs.
- Sift dry ingredients and add to above alternately with carrots.
- Add nuts (or save them for sprinkling on top of the icing).
- Bake in greased 9" X 12" pan for 75 minutes.
- Allow to cool.
- Mix Cream cheese and butter
- Add icing sugar and vanilla
- Spread icing on the cake.