

From the kitchen of David and Jennifer Deaven



- A: 2C flour
- 2C sugar
- 1T baking powder
- 1T cinnamon
- 1/2t salt
- 1t nutmeg
- B: 3C carrot, shredded
- 3/4C oil
- 1C nuts, chopped
- 4 eggs
- C: 1/4C butter, softened
- 1/4C canola oil
- 1/2oz cream cheese
- 1T vanilla
- 1 1/2C powdered sugar
- 2T milk (approx.)
1. Mix (A) in large bowl.

Desserts/Carrot Cake

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2. Add (B) to (A), mix, and place in 10x15" pan.
3. Bake 400F 30 minutes.
4. Mix (C) to make frosting. Frost when cool.

§Id: carrot_cake,v 1.3 2005/01/03 19:09:16 deaven Exp §

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