

From the kitchen of David and Jennifer Deaven

A: 2C wheat flour
1C white flour
1T baking soda
3/4t salt
1T cinnamon
1t nutmeg
3/4t allspice
3/4t cloves
B: 5 eggs
1 1/4C butter
1 1/4C milk
1 1/2C honey
1C pineapple, chopped
1C currants
1C walnuts, chopped
3C grated carrots
C: 1/4C butter, softened
24oz cream cheese

Desserts/Carrot Currant Cake

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1T vanilla
1 1/2C powdered sugar
2T milk (approx.)

1. Combine (A) in large bowl.
2. Combine (B) in mixing bowl and mix well.
3. Fold (B) into (A), bake in two greased 9" cake pans at 345F for 50 minutes.
4. Mix (C) with electric mixer, adding milk to get correct spreading consistency. Frost cake and decorate with crushed walnuts and carrot-colored frosting decorations.

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