

Carrot Cake

(Form LION HOUSE RECIPES published 1980)

- 1 cup sugar
- ½ cup oil
- 2 eggs, beaten
- 1 ½ cup grated carrots
- 1 cup unsifted flour
- ½ teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- (I also add ½ teaspoon nutmeg and ¼ teaspoon cloves)
- ¼ cup each coconut, nuts and raisins (I usually add more of each to make a heavy carrot cake)

Combine sugar and oil. Add eggs. Mix well. Add grated carrots. Slowly stir in sifted dry ingredients. Add coconut, nuts, and raisins. Pour batter into lightly greased and floured 9 x9 inch square pan. Bake at 400° F for 20-30 minutes, or until it tests done.

Cream Cheese Frosting

- 1 (8-ounce) packages cream cheese, softened
- 1/2 cup butter, at room temperature
- 2 lbs powdered sugar
- 2 teaspoons vanilla
- milk as needed

Beat cream cheese until softened. Add butter and mix until blended. Add powdered sugar slowly and beat until blended. Add vanilla and mix. Add milk to get consistency desired and beat until smooth and fluffy.

