

AUNT LYNDA'S CARROT CAKE - Lynda Curtis

INGREDIENTS:

- 2 cups sugar
- 2 cups flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoon cinnamon
- 1 1/2 cup vegetable oil
- 4 eggs
- 3 cups grated carrots
- *Optional* 1 cup chopped nuts

DIRECTIONS:

1. Preheat oven to 350°.
2. Combine all ingredients with electric mixer, adding one egg at a time.
3. Add carrots and nuts last.
4. Pour into oblong or Bundt baking pan.
5. Bake in for 40 minutes.
6. Let cool and serve.

FROSTING: (OPTIONAL):

INGREDIENTS:

- 3oz Philadelphia cream cheese, softened
- 1/4 cup cream (half & half will work)
- 1 teaspoon vanilla
- 2 1/2 cups powdered sugar

DIRECTIONS:

1. Blend cheese and cream
2. Add vanilla and sugar, mix till combined.
3. Cake can be frosted while warm