

## Cakes

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# Carrot Cake

**2 cups sugar**  
**1 1/3 cups salad oil**  
**3 cups grated carrots**  
**4 eggs**  
**2 cups + 2 tablespoons flour**  
**2 teaspoons baking soda**  
**1 teaspoon cinnamon**  
**8 ounces cream cheese, softened (icing)**  
**1 stick margarine, softened (icing)**  
**1 pound powdered sugar (icing)**  
**2 teaspoons vanilla (icing)**  
**3/4 cup (4 oz) chopped walnuts (icing)**

Preheat oven to 350 degrees.

Mix sugar, salad oil, carrots, eggs, flour, baking soda and cinnamon in a bowl.

Pour bowl contents into a 13x9-inch oblong pan.

Bake for 30-40 minutes or until a toothpick stuck in center comes out clean.

Cool before icing.

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Per Serving (excluding unknown items): 5480 Calories; 313g Fat (50.7% calories from fat); 55g Protein; 631g Carbohydrate; 19g Dietary Fiber; 848mg Cholesterol; 2935mg Sodium. Exchanges: 12 1/2 Grain(Starch); 3 Lean Meat; 7 1/2 Vegetable; 59 1/2 Fat; 27 Other Carbohydrates.