

Carrot Apple Cake with Pecan Cream Cheese Frosting

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1 1/2 cups sugar
1 1/2 cups oil
3 eggs
2 teaspoons vanilla
2 cups flour
2 teaspoons cinnamon
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
2 cups shredded carrots
1 cup apples, coarsely
chopped
1 cup golden raisins
1 cup chopped pecans
PECAN CREAM CHEESE
FROSTING
2 packages (3 ounce ea)
cream cheese, softened
1 tablespoon milk
2 teaspoons vanilla
dash salt
1 box (16 ounce) XX sugar
1/2 cup chopped pecans*

In a large bowl, combine the sugar, oil, eggs and vanilla. Blend thoroughly.

In a bowl, sift together the flour, cinnamon, baking soda, baking powder and salt. Add to the sugar mixture. Mix well.

Stir in the carrots, apples, raisins and pecans.

Pour the mixture into two greased and wax paper lined nine inch cake pans.

Bake at 300 degrees for 35 to 45 minutes until the center of the cake is firm to the touch.

Cool in the pans for 10 minutes. Remove from the pans and finish cooling on racks.

Prepare the frosting: In a medium bowl, blend the cream cheese, milk, vanilla and salt. Blend thoroughly. Gradually beat in the sugar until the frosting is smooth and of spreading consistency. Fold in the pecans.

Frost the cake.

Per Serving (excluding unknown items): 8736 Calories; 629g Fat (63.3% calories from fat); 102g Protein; 720g Carbohydrate; 40g Dietary Fiber; 1147mg Cholesterol; 5583mg Sodium. Exchanges: 15 Grain(Starch); 8 1/2 Lean Meat; 5 Vegetable; 10 Fruit; 0 Non-Fat Milk; 120 Fat; 20 Other Carbohydrates.