

# Carrot Cake

*Mrs William G Marley Jr  
St Timothy's - Hale Schools - Raleigh, NC - 1976*

*1 1/2 cups Crisco oil  
4 eggs, well beaten  
1 teaspoon salt  
2 teaspoons baking soda  
1 cup broken pecans  
2 cups sugar  
2 cups flour  
2 teaspoons cinnamon  
2 teaspoons baking powder  
3 cups carrots, finely grated  
FROSTING  
1/2 stick butter, softened  
1 package (8 ounce) cream  
cheese, softened  
2 teaspoons vanilla  
1 box powdered sugar  
few nuts*

Preheat the oven to 350 degrees.

In a bowl, mix the oil and sugar. Beat well. Add the eggs and blend.

In a bowl, sift together the salt, baking soda, flour, cinnamon and baking powder. Sift two or three times. Add the nuts. Add the dry ingredients into the other mixture. Blend well.

Add the carrots, small amounts at a time. Blend well.

Turn the batter into a well greased and floured tube or Bundt pan.

Bake for one hour.

In a bowl, mix the butter, cream cheese, vanilla, sugar and a few nuts. Blend until smooth and creamy.

Frost the cake when cool.

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Per Serving (excluding unknown items): 4645 Calories; 150g Fat (28.7% calories from fat); 73g Protein; 765g Carbohydrate; 21g Dietary Fiber; 1227mg Cholesterol; 7204mg Sodium. Exchanges: 12 1/2 Grain(Starch); 6 Lean Meat; 7 1/2 Vegetable; 25 1/2 Fat; 35 Other Carbohydrates.