

Moms Carrot Cake

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Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*3 cups flour, sifted
2 teaspoons baking powder
2 teaspoons baking soda
1 teaspoon salt
2 teaspoons cinnamon
2 cups sugar
1 1/2 cups oil
2 cups grated raw carrots
4 eggs, unbeaten
1/2 cup chopped walnuts*

Preheat the oven to 350 degrees.

In a bowl, sift the flour, baking powder, baking soda, salt and cinnamon. Set aside.

In a bowl, mix the sugar and oil. Beat thoroughly.

Add the carrots and blend. Add the eggs, one at a time. Beat well after each.

Add the flour mixture and blend. Add the nuts.

Grease and flour a tube pan. Pour the batter into the pan.

Bake for one hour or until done.

Per Serving (excluding unknown items): 6496 Calories; 386g Fat (52.7% calories from fat); 79g Protein; 701g Carbohydrate; 16g Dietary Fiber; 848mg Cholesterol; 5917mg Sodium. Exchanges: 19 1/2 Grain(Starch); 5 Lean Meat; 73 Fat; 27 Other Carbohydrates.