

Parsnip Cake

Evelyn Day

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

*4 eggs
1 1/4 cups sugar
1 1/4 cups oil
2 cups flour
1 tablespoon baking powder
1 tablespoon baking soda
1 1/2 teaspoons cinnamon
3 cups grated parsnips
3/4 cup chopped walnuts or
pecans
3/4 cup chocolate bits*

In a bowl, cream the eggs and sugar. Gradually add the oil. Add the baking powder, baking soda, flour, and cinnamon. Add the parsnips. Mix in the nuts and chocolate bits.

Pour the batter into a greased ten inch tube pan.

Bake at 325 degrees for one hour and 10 minutes.

Per Serving (excluding unknown items): 4599 Calories; 295g Fat (57.1% calories from fat); 51g Protein; 448g Carbohydrate; 9g Dietary Fiber; 848mg Cholesterol; 5527mg Sodium. Exchanges: 12 1/2 Grain(Starch); 3 Lean Meat; 56 Fat; 17 Other Carbohydrates.