

$\frac{1}{4}$ c. of cooking oil
 $\frac{1}{4}$ c. of chopped pecans
 $\frac{1}{4}$ tsp. salt

Mix sugar and oil together, add carrots and eggs one at a time. Add sifted dry ingredients. Bake at 325 degrees, for approx. 25 minutes in a greased jelly roll pan. Cut cake lengthwise and put it into the layers.

Frosting

1-8 oz. package of cream cheese
 $\frac{1}{2}$ c. of margarine
1 lb. of powdered sugar ($3\frac{1}{2}$ cups)

1 tsp. of vanilla

Top with chopped pecans.

Mrs. Harvey Callahan

CARROT CAKE

2 c. sugar

2 c. flour

1 tsp. salt

2 tsp. soda

$1\frac{1}{2}$ c. Wesson oil

3 c. grated carrots

4 eggs

2 tsp. cinnamon

Mix by hand. Sift dry ingredients in large bowl, add oil and blend. Add eggs and beat. Add carrots and blend. Bake in 3-9" pans or one large pan at 350 degrees for 30 min.

Mrs. Gilbert Hollst

Carrot Cake
(According to
Ellen Sutton):

Use the second
recipe, but instead
of 3c. carrots,
use 2c. carrots
and 1c. pineapple,
crushed (drain).

And use only
1 tsp. cinnamon.

Use the frosting
recipe from
the first
recipe.

CARROT CAKE

3 c. of raw grated carrot

2 c. of all purpose flour

2 c. of sugar

2 tsp. of baking powder

2 tsp. of soda

2 tsp. of cinnamon

4 eggs