

(Louis Brown)  
Very good  
(14 Carrot Cake)  
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## CARROT CAKE

2 cups granulated sugar  
1 1/2 cups cooking oil  
4 eggs  
2 cups flour  
*2 cups (1 bunch)* 3 cups grated carrots  
2 tsps. baking soda, OR,  
(1 tsp. baking powder and  
1 tsp. baking soda)  
2 tsps. cinnamon  
1-8oz. Can 1/2 tsp. salt  
*1-8oz. Can Crushed pineapple*  
*1 cup chopped nuts*

Sift together dry ingredients adding the oil and blending well.

Add eggs, 1 at a time, beating after each addition.

Add the carrots and blend well again.

*Add pineapple + nuts.*

Bake in 2 (8") layer cake pans (butter lightly and dust with a little flour) in an oven of 350° for 30 minutes; if using 1 sheet pan, bake at same temperature for 1 hour. *9x13 pan*

*1/2 of this recipe ample*  
*4oz. cheese*  
*1/2 box sugar*  
*1 tsp. vanilla*  
*1 " lemon juice*  
**TOPPING:** 1 pkg. (8 oz.) cream cheese  
1 box powdered sugar  
1 stick butter, or margarine  
2 tsps. vanilla  
1 can coconut  
1/2 cup chopped nuts

*1/2 cup butter*  
Blend together well the cream cheese, the powdered sugar, butter (or margarine), nuts, vanilla and coconut.

Half of recipe is sufficient for sheet cake.