

From Real Estate to Recipes!
APRIL FEATURE RECIPE

Carrot Cake

From the kitchen of my dear friend Helen Dale!

Ingredients:

- ◆ 1 1/4 Cup Vegetable oil (Wesson Oil)
- ◆ 2 Cups Sugar
- ◆ 4 Eggs
- ◆ 3 Cups Grated carrots (raw)
- ◆ 2 1/4 Cups Flour
- ◆ 2 tsp Baking Powder
- ◆ 2 tsp Baking Soda
- ◆ 2 tsp Cinnamon
- ◆ Pinch of Salt
- ◆ 1/2 Cup Walnuts (chopped)
- ◆ 1/2 tsp Allspice
- ◆ 1/2 tsp Cloves
- ◆ 1/2 tsp Ginger

Frosting:

- ◆ 1 box powdered sugar (3 1/2 Cups approx)
- ◆ 8oz Cream cheese (softened)
- ◆ 2 tsp Vanilla extract
- ◆ 1/2 Cup Butter (softened)

Directions:

1. In a medium bowl mix all dry ingredients together and set aside.
2. In a large mixing bowl beat sugar & oil.
3. Add eggs one at a time, beating well after each addition. Add flour mixture, chopped nuts, & carrots & mix well.
4. Pour into a greased 10.5 X13.5 pan & bake for 1 hour. (9x13 pan is too small, use a slightly larger pan or bake in rounds for a layer cake.)
5. While cake is cooling, mix cream cheese, vanilla extract, & butter.
6. Slowly add powdered sugar & beat until smooth. If less frosting is desired use half of recipe.

Frost the cooled cake & enjoy!



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