

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: Preheat Oven to 350°

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!**



Tina: 414-881-8349 or Email: Tina@RealtyExecutives.com