

# Carrot Cake

from Joan Dullmeyer

Beat until frothy:

- ¾ C veg. oil
- 1 ½ C brown sugar
- ½ C granulated sugar
- 4 eggs, room temperature

Add and mix until blended:

- 2 tsp baking powder
- 1 tsp baking soda
- ½ tsp salt
- 2 tsp cinnamon
- ¼ tsp nutmeg
- ½ tsp ginger
- 1 tsp vanilla

Add 2 C flour, one cup at a time, mix until blended

Stir in until blended:

- 1 C crushed pineapple, drained
- 2 C finely, freshly grated carrots
- ¾ C chopped walnuts
- ½ C raisins (optional)

Bake at 350 in a well-greased tube pan (50-60 min), two 8" round cake pans (35-40 min), two 9" round cake pans (30-35 min), or 9 x 13 pan (35-40 min). Test with toothpick in the center.

Cool and frost with *Cream Cheese Frosting*

Beat until smooth:

- ½ C unsalted butter, softened
- 8 oz cream cheese, softened
- 2 C powdered sugar
- 2 tsp vanilla