

CARROT CAKE

1. 2 c. salad oil
2. 3 c. sugar
3. 6 eggs
4. 4 c. flour
5. 1 tblsp. baking soda
6. 1 1/2 tblsp. cinnamon
7. 1 1/2 tsp. salt
8. 4 1/2 c. peeled, grated carrots
9. 1 can (20 oz.) crushed pineapple,
10. drained
11. 1 1/2 c. chopped pecans
12. --FROSTING:--
13. 12 oz. cream cheese, softened
14. 8 tblsp. butter, softened
15. 3 tblsp. Imitation Vanilla
16. 3 tblsp. grated orange rind
17. 1 1/2 box (24 oz.) powdered sugar

Intructions

1. Combine oil and sugar in mixing bowl.
2. Add eggs, one at a time, beating well after each addition.
3. Sift together flour, baking soda, cinnamon and salt.
4. Add dry ingredients to oil mixture, stirring thoroughly.
5. Add carrots and pineapple, fold in pecans.
6. Pour into well-greased tube pan.
7. Bake 1 1/4 hours at 325 degrees.
Frost when cool.
8. FROSTING: Beat cream cheese and butter until creamy and fluffy. Add remaining ingredients.
9. Spread evenly onto cake.