substituted for oil, lemon juice and seasonings. Use 1 cup.

CARROT CAKE

- 2 cups unsifted enriched allpurpose flour
- 3 teaspoons baking powder
- ½ teaspoon baking soda
- 2 teaspoons cinnamon 1/4 teaspoon nutmeg
- 1/2 teaspoon iodized salt
 - 2 cups sugar
- 11/4 cups vegetable oil
 - 4 eggs
 - 3 cups grated raw carrot (about 1 pound before paring, 34 pound after grating)
 - 1/2 cup chopped nuts Pudding Frosting

Preheat oven to 350 degrees. Grease a 13x9x2-inch pan and line with waxed paper.

In bowl, combine flour, baking powder, soda, cinnamon, nutmeg and salt.

In mixer bowl, combine sugar and oil; beat till well mixed. Add eggs, one at a time; beat well after each. Gradually beat in flour mixture. Beat till well mixed.

With wooden spoon, stir in carrots

Carrot cake

2 cups sugar
1 cup salad oil
2 cups sifted all-purpose flour
2 teaspoons cinnamon
2 teaspoons baking soda
2 teaspoons baking powder
1 teaspoon salt
4 eggs
2 cups shredded carrots
1 cup chopped pecans

Mix sugar with oil in a mixing bowl. Sift together flour, cinnamon, soda, baking powder and salt. Add sifted dry ingredients and eggs alternately to the sugar-oil mixture. Stir in carrots and nuts.

Pour mixture into 9-inch tube pan or a 9 by 12-inch cake pan which has been greased on bottom. Bake in preheated 350-degree oven 1 hour.

Cream cheese icing

Cream together 1/4 pound butter, 1 package (8 ounces) cream cheese with 1 (1-pound) box powdered sugar, add sugar gradually. Add vanilla and beat until icing is of spreading consistency.