

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.