

Carrot Cake



Ingredients

- 2 cups sugar
- 4 unbeaten eggs
- 1 tsp. salt
- 2 tsp. baking powder
- 3 cups grated raw carrots
- 1/2 cup slivered raisins
- 1 cup chopped pecans
- 1 1/2 cups bland cooking oil
- 2 cups flour
- 1 1/2 tsp. baking soda
- 2 tsp. cinnamon

Filling

- 8 oz. pkg. cream cheese
- 2 tsp. vanilla
- 1 cup chopped nuts
- 1/2 stick butter
- 1/2 cup slivered raisins

Directions

Chop nuts, grate carrots and sliver raisins. Cream sugar and oil until light and fluffy. Add eggs one at a time and cream well. Sift together salt, baking powder, flour, soda and cinnamon. Add to first mixture, blending well after each addition. Fold in carrots, nuts and raisins. Pour into greased pans, make three 9-inch layers. Bake 30-40 minutes at 300 degrees. Filling: Cream sugar and cream cheese, adding the sugar a little at a time. Add vanilla, then nuts and raisins; mix well. Spread between layers and on top.