

Carrot Cake

- 2 cups all purpose flour
- 2 cups sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3 teaspoon ground cinnamon
- 3 cups finely shredded carrots
- 1/2 cup chopped pecans
- 1 cup cooking oil
- 4 eggs

Grease and lightly flour two 9-inch cake pans. In a mixer bowl combine the first 6 ingredients. Add the next 4 ingredients beating with an electric mixer until combined. Beat on medium speed for 2 minutes. Turn into pans. Bake at 325 degrees for 45 minutes or until done. Cool on wire racks. Remove from pans after 5 minutes. Continue cooling on wire racks.

Cream Cheese Icing

- 3/4 stick butter
- 1 8 oz. package cream cheese
- 1 teaspoon vanilla
- 1 1 lb. Box powdered sugar (or 3 cups)
- 1/2 cup finely chopped pecans

Mix butter, cream cheese, and vanilla. Add powdered sugar gradually. Add nuts. Use 1/3 of the icing between layers, 1/3 on top, and 1/3 on the sides.