

A RECIPE FROM CARLA NEGGERS...

CARROT CAKE

Ingredients

2 1/4 cup all-purpose flour
1 1/3 cup sugar
1 1/2 tsp baking powder
1/2 tsp salt
2 tsp cinnamon
1/4 tsp nutmeg
1 cup vegetable oil
4 whole eggs
1 1/2 tsp vanilla
1 can crushed pineapple (about 8 oz.)
2 cups grated carrots
1/2 cup walnuts (or pecans)
1/2 cup raisins

Directions

1. Preheat oven to 350° F. Grease a 9x13 inch pan and dust with flour.
2. Blend first six dry ingredients in large bowl.
3. Add eggs and oil to dry ingredients and mix at slow speed to blend. Then mix at high speed for about a minute and a half.
4. Stir in vanilla, pineapple, carrots nuts (optional) and raisins (optional).
5. Pour batter into prepared pan and bake 35 to 40 minutes or until a knife inserted in the center comes out clean.
6. Cool and frost with cream cheese frosting (see separate recipe).

Note from Carla: We've tried many recipes for carrot cake and this one is our favorite by far, especially with homemade cream cheese frosting.