

## Carrot Cake

(Joy of Cooking)

Have ingredients at room temperature.

Preheat oven to 350°

Grease and flour two 9x2-inch pans (or two 8x8-inch pans, or one 13x9-inch pan)

Whisk together in large bowl:

1½ cups	all-purpose flour
1 cup	sugar
1½ tsp	baking soda
1 tsp	baking powder
1 tsp	ground cinnamon
½ tsp	ground cloves
½ tsp	nutmeg
½ tsp	allspice
½ tsp	salt

Add and stir together well with rubber spatula or beat on low speed:

¾ cup	vegetable oil
3	large eggs

And stir in:

1½ cups	finely grated carrots
1 cup	finely chopped walnuts
1 cup	golden raisins
½ cup	crushed pineapple, lightly drained

Bake 25-30 minutes or until toothpick inserted in center comes out clean.

Let cool in pans on a rack for 10 mins.

## FROSTING

In food processor, put ingredients and pulse just until smooth and creamy. (Do not over-process.)

8 ounces	cream cheese (cold)
5 Tbs.	butter (room temperature)
2 tsp	vanilla
2 to 2½ cups	powdered sugar, sifted