**CARROT CAKE** KATIES FAMOUS MS DELORES

CAKE INGREDIENTS:

2 CUP SUGAR

1 ½ CUPS VEG. OIL OR CANOLA OIL

4 EGGS

3 CUPS FLOUR

2 TSP BAKING POWDER

2 TSP BAKING SODA

2 TSP CINNAMON ( AND MAYBE A LITTLE NUTMEG)

3 CUPS RAW GRATED CARROTS

½ CUP CHOPPED PECANS

PREHEAT OVEN TO 300\*

BEAT SUGAR AND OIL, ADD EGGS , AND CREAM WELL. SIFT FLOUR, SODA, SALT, BAKING POWDER, CINNAMON. ADD TO FIRST MIXTURE… FOLD IN CARROTS AND NUTS. POUR INTO 3 LAYER PANS. BAKE 40 MINUTES

CREAM CHEESE ICING

1. BOX CONFECTIONER SUGAR

½ STICK BUTTER

8 OZ CREAM CHEESE

2 TSP VANILLA

1 CUP CHOPPED NUTS

MAY NEED A LITTLE MILK OR CREAM FOR THINNER CONSISTENCY

COMBINE INGREDIENTS IN ONE BOWL AND MIX UNTIL SMOOTH