

Carrot Cake

From Janis Vasquez

1 ½ cup vegetable oil
2 cups sugar
3 eggs
2 ½ cups flour
1 tsp baking soda
½ tsp salt
1 ½ tsp cinnamon
2 cups grated carrots
1 cup crushed pineapple
1 cup chopped walnuts
1 tsp vanilla



In a mixer bowl, combine oil, sugar, eggs and vanilla. Beat until eggs are pale yellow and batter is light and fluffy. In a separate bowl, combine flour, salt, cinnamon and baking soda. Add these ingredients to the wet ingredients until blended. Then add pineapple, carrots and walnuts.

Pour into greased & floured cake pans and bake 30-40 minutes at 350°.

Cream Cheese Frosting

1 lb. Butter
8 ounces cream cheese
4 cups powdered sugar
2 egg whites
1 ½ tsp vanilla

Combine butter and cream cheese, beating on high until light and well-mixed. Add sugar, egg whites and vanilla all at once. Mix again on high until light and fluffy (3-5 minutes).