



## *Deluxe Carrot Cake*

*yield 3-layer cake*

*2 cups flour*

*2 cups sugar*

*2 teaspoons baking soda*

*1 teaspoon salt*

*2 teaspoons cinnamon*

*4 eggs*

*1 cup cooking oil*

*4 cups grated carrots (about 1 pound)*

*$\frac{3}{4}$  cup chopped nuts*

*Mix flour, sugar, baking soda, salt and cinnamon together. Set aside.*

*In a large bowl beat eggs until foamy. Slowly beat in oil.*

*Add flour mixture slowly, beating until smooth.*

*Mix in carrots and nuts.*

*Pour into 3 greased and floured 9 inch round cake pans. Bake @ 350 degrees for 25 minutes. Test for doneness. Allow to cool for 10 minutes before removing from pans. Then cool completely on racks.*

*Frost with Coconut Cream Cheese Frosting*