

## Favorite Carrot Cake

- 1 C. cooking oil
- 2 C. Sugar
- 3 Eggs
- 2 C. finely grated carrots
- 2 C. crushed pineapple with juice
- 3 C. flour
- 1 tsp. baking soda
- 2 tsp. baking powder
- 1 tsp. salt
- 1 tsp. cinnamon
- 1 C. chopped walnuts



Add oil, sugar, eggs, pineapple and carrots and mix together. In separate bowl, sift together dry ingredients. Add dry ingredients to wet ingredients a little at a time until mixed together thoroughly. Bake at 350 degrees for approx. 45 minutes or until done. You can put your cake into any type of pan you wish, you will want to grease and flour any pan you choose. This cake is incredibly moist and is the best carrot cake I have ever tasted. You would want to put a homemade cream cheese frosting on this cake to finish it off; however, it's moist enough that you don't even need frosting. Easy cream cheese frosting: 8 oz block of cream cheese softened to room temp.; 1 tsp of pure vanilla extract; couple of cups of confectioner's sugar and enough milk to make a spreadable consistency. *I do not measure anything when it comes to making this frosting, I go strictly by taste & texture so you may want to add more of any one of the ingredients listed to your taste.*