



Carrot Cake

Serves 6-8 Cooking time: 35-40 minutes Oven temp 350F

Grease and flour a 9" tube pan

In large bowl, beat until creamy:

2/3 cup vegetable oil

1 cup sugar

Sift into small bowl:

1 cup flour

1 tsp cinnamon

1 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

Add dry to liquid ingredients alternately with:

2 eggs

Mix until smooth then mix in by hand:

2 cups finely grater carrot

1/2 cup currants

Bake as directed, cool on rack.

Frosting:

1/3 cup butter, softened

3 ounces of cream cheese

1/2 tsp vanilla extract

1 cup sifted icing sugar

