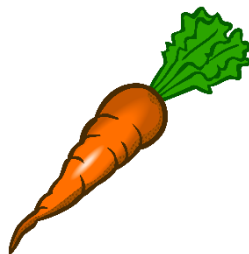


Favorite Carrot Cake

- 2 1/2 CUPS SUGAR**
- 4 EGGS**
- 2 TSP. VANILLA**
- 1 CUP COOKING OIL**
- 1 1/2 TSP. CINNAMON**
- 1/2 TSP. GROUND GINGER**
- 2 1/4 CUP SELF-RISING FLOUR**
- 1 CUP CHOPPED PECANS**
- 3 CUPS CARROTS (PEELED & GRATED)**
- 1 SMALL CAN CRUSHED PINEAPPLE**
- 1/2 CUP GOLDEN RAISINS (TOSS IN FLOUR)**



In a bowl combine sugar, eggs, vanilla and mix well. Add cooking oil & spices. Add flour mix until blended. Add pecans, carrots, pineapple & raisins. Mix on medium speed for 1 minute after adding all ingredients. Pour into 2 well-greased 9" round cake layers. Bake @ 325 degrees until golden brown and set. (About 1 hour). Remove from oven place on wire racks to cool. Cool 15 minutes before flipping out onto parchment paper. Ice with Cream Cheese Icing (pg. 89) if desired. ☺

For Lower Calorie Recipe: Bake in Large Loaf Pan. Use 1/2 cup less sugar. Fill batter up to 1/2 inch from top of baking pan (cake will not rise a lot). Bake and serve like pound cake. It is delicious and makes a great crunchy top!