



# Carrot Cake

## Cake:

1 c oil  
2 c sugar  
4 eggs  
2 c flour  
2 tsp baking soda  
2 tsp cinnamon  
1 tsp salt  
1 tsp vanilla  
3 c shredded carrots  
1 c chopped walnuts  
8 oz crushed pineapple (drained)

## Frosting:

½ lb. butter  
1 ½ lb. cream cheese  
1 tsp vanilla  
1 tsp lemon juice  
1 lb. powdered sugar  
¼ c half and half

## Cake:

Preheat oven to 350°. Beat oil and sugar until thick. Add eggs one at a time and beat thoroughly. Slowly add dry ingredients followed by vanilla. Add carrots, walnuts, and pineapple. Place cake mix in 9" round pans and bake for 55 min. Remove from oven and allow to cool.

## Frosting:

Beat butter and cream cheese together. Add vanilla, lemon juice and sugar slowly. Place frosting in fridge to cool and firm before icing cake.