

## Carrott Cake

2 cups sugar	2 c. flour
$1\frac{1}{2}$ c. Salad oil	2 t. soda
4 eggs	3 t. cinnamon
1 t. salt	2 t. vanilla

3 c. grated carrotts added the last thing.  
Bake at 350 for 40-45 minutes.

## Icing

1 box powd. sugar	1 stick oleo
1 pkg. Phil. cr. cheese	$\frac{1}{2}$ c. nuts

Mix well. If too thick add a little milk.

## Grit Carrot Cake

1 1/2 c flour  
3/4 c gran sugar  
1/2 c packed br. sugar  
1 1/4 tsp soda  
2 tsp cinnamon  
1/2 tsp salt

3 eggs  
3/4 c vegetable oil  
1 1/2 tsp vanilla  
2 c grated carrot  
2 c peanut butter chips  
1/2 c chopped nuts

Combine flour, br. sugar, sugar, bak pow, cinnamon & salt in large bowl. Beat eggs, oil, & vanilla in small bowl. Add to dry ingred & blend. Stir in carrots, chips & walnuts. Pour into greased & floured 13x9x2" pan. Bake @ 350 - 35-40 min. Cool & spread w/ cream cheese frosting. Frosting: 3oz cr. cheese softened 1/4 c butter Cream together. Slowly beat in 2 c conf sugar. Stir in 1 teas vanilla