

Carrot Cake - use the measures in the parentheses for a 3-layer cake

Mix:

- 2 c. flour (or 3)
- 2 c. sugar (or 3)
- 2 t. baking soda (or 3)
- 2/3 t. cinnamon (or 1)
- 1 t. salt (or 1 ½)

Mix and add to dry ingredients:

- 4 eggs, beaten (or 6)
- 1 ½ c. oil (or 2 ¼)

Stir 3 c. grated carrots (or 4½) and ½ c. nuts (or 1) (optional) into batter.

Pour into 3 greased 9-inch layer pans.

Bake @ 300° for 45 minutes or at 350° for 25-30 minutes.

Take out and let cool 10 minutes. Turn out of pans and jump for joy if they don't fall in the middle or if they don't stick to the pan.

(I decided that since I "times-and-a-halfed" the cake, that I would "double" the frosting—can't have too much cream cheese frosting after all! And if you do, just put it on cinnamon biscuits tomorrow morning. You'll think you're having cinnamon rolls.)

FROSTING: Cream 1 (or 2) 8-oz. pkg(s). cream cheese and ½ stick (or a whole one) butter. Add 1 (or 2) (1-lb) box confectioner's sugar. Add 2 (or 4) t. vanilla.