

## Carrot Cake

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3 c flour	2 c sugar
1 t salt	1½ c cooking oil
2 t baking powder	6 eggs
2 t baking soda	4 c grated carrots
2 t cinnamon	1 c chopped nuts
2 t nutmeg	

Sift dry ingredients. Combine sugar and oil then add eggs. Mix dry and wet ingredients. Add carrots and nuts. Mix well. Pour into greased cake pans. Bake at 350 degrees until toothpick comes out clean (less than one hour).

### Cream Cheese Frosting:

8 oz. softened cream cheese	1 c powdered sugar
1 t vanilla	2 t milk

Blend together ingredients to a spreading consistency.

## Gateau aux carottes

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3 t farine	2 t sucre
1 c sel	1½ t huile
2 c levure	6 oeufs
2 c bicarbonate de soude	4 t carottes rappées
2 c cannell	1 t noix
1 c noix de muscade	

Sift dry ingredients. Combine sugar and oil then add eggs. Mix dry and wet ingredients. Add carrots and nuts. Mix well. Pour into greased cake pans. Bake at 350 degrees until toothpick comes out clean (less than one hour).