

# Carrot Cake

Makes: 12 servings

## Ingredients:

1 ½ cups granulated sugar  
1 cup vegetable oil  
3 eggs  
2 cups all-purpose flour  
2 teaspoons ground cinnamon  
1 teaspoon baking soda  
1 teaspoon vanilla  
½ teaspoon salt  
3 cups shredded carrots (5 medium)



## Directions:

Preheat oven to 350°F. Grease bottom and sides of one 13x9-inch pan with shortening; lightly flour.

In large bowl, beat granulated sugar, oil and eggs with electric mixer on low speed about 30 seconds or until blended. Add flour, cinnamon, baking soda, 1 teaspoon vanilla and the salt; beat on low speed 1 minute. Stir in carrots and nuts. Pour into pan.

Bake 13x9-inch pan 40 to 45 minutes. Cool rectangle in pan on cooling rack. Cool completely, about 1 hour.

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