

January 02, 1998

Hi Tish,

Happily received your Christmas card and your request for the carrot cake recipe. Here it is . . .

### CARROT CAKE

Preheat oven to 350 degrees and generously grease 9 x 13 pan (or smaller loaf pans)

Combine 2 cups honey (or sugar), 1-1/2 cups vegetable oil, 3 eggs, and 2 tsps. vanilla in large bowl and blend using a wooden spoon. Stir in 2-1/4 cups flours, 2 tsps. cinnamon, 2 tsps. baking soda, and 1 tsp. salt and mix well. Fold in 2 cups shredded carrots, 2 cups flaked coconut, 1-8 oz. can of crushed pineapple (drained), and 1 cup chopped walnuts (and/or pecans).

Pour into prepared pan(s). Bake until tester comes out clean (can take as little as 50 minutes or as much as 80+ minutes). If it takes longer in your oven, cover the top of cake with aluminum wrap to avoid burning.

Let cool in pan(s) for 5 minutes and invert onto rack and let cool.

### FROSTING

Combine 6 oz. cream cheese, 1/2 cup (1 stick) of butter softened or melted, 1/4 cup of milk, 2 tsps. of vanilla, and 1/4 tsp. salt in medium bowl and blend well using electric mixer.

Beat in somewhere between 3 to 4 cups of powdered sugar to make mixture spreadable. Frost top and sides of cooled cake and decorate with shredded carrot, nuts, or whatever pleases you.

Any problems with recipe, just call 1-717-223-1341 or fax me at 1-717-223-2591.

Sincerely,

Fran