Carrot Cake

Linda Taylor's recipe, my long-time friend from the Los Angeles Times



Servings: 16

CAKE:
2 cups flour
2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
2 teaspoons cinnamon
2 cups sugar
1 1/2 cups vegetable oil
4 large eggs
2 cups grated carrots
20 ounces crushed pineapple, drained
1 1/2 cups chopped walnuts
FROSTING:
1/2 cup butter
8 ounces cream cheese
1 teaspoon vanilla
1 pound powdered sugar

1.Preheat oven to 350°. Sift together the flour, baking powder, soda, salt and cinnamon into a large bowl. Add sugar, oil and eggs. Mix with a large spoon (do not beat), then add carrots, drained pineapple and walnuts.
2. Pour into a buttered and floured 9 x 13 glass pan, and bake for 1 hour, or until toothpick comes out clean.
3. Frosting: Cream butter, cheese and vanilla. Beat in sifted powdered sugar. If it's too thick add a few drops of milk until it reaches spreading consistency.
4. Frost cake and refrigerate until ready to serve. Refrigerate this cake (because cream cheese could spoil).

Moist, nutty comfort food

Per Serving (excluding unknown items): 664 Calories; 39g Fat (51.8% calories from fat); 7g Protein; 75g Carbohydrate; 2g Dietary Fiber; 84mg Cholesterol; 437mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 1/2 Fruit; 7 1/2 Fat; 3 1/2 Other Carbohydrates.