

## Wheat Germ Carrot Cake

1 1/2 c. cooking oil (I prefer  
melted margarine)

2 c. packed brown sugar

4 medium eggs

1 Tbsp grated orange peel.

1 1/2 Tsp vanilla

3 c. grated carrot

1 1/2 c. wheat germ

2 c. flour

3 tsp baking powder

1 1/2 Tsp salt.

1 1/2 Tsp cinnamon

3/4 tsp nutmeg

1 c. raisins

3/4 c. chopped nuts

## Cream cheese Topping

1 8oz pkg cream cheese

2 Tbsp soft butter

1 c. icing sugar

1 tsp vanilla

milk

For cake - beat together shortening,  
sugar & eggs. Mix in orange  
peel, vanilla & carrot.  
Combine dry ingredients &  
stir into carrot mixture.

(over)

Mix in raisins & nuts  
Turn into greased & floured  
10" Tube Tin or Bundt pan  
(2 Loaf pans should do)  
Bake in moderate oven 350°  
for 60 or 70 min. Serve with  
topping.

Topping: Beat cream cheese with  
butter until creamy.  
Gradually beat in icing sugar  
& vanilla. If necessary,  
stir in 1 or 2 Tbsp milk to get  
a fluffy consistency.

119

TWA

212