

Carrot Cake Recipe from the Mackenzie Book

1 cup oil	2 cups sugar
2 cups flour	2 tsp cinnamon
2 tsp Baking Soda	2 tsp vanilla
3 eggs	1 tsp salt
1 cup chopped nuts	2 cups grated carrot
1 cup crushed pineapple	

Beat eggs then combine all ingredients until well blended.

Bake at 180° C for 1 hour

Frosting: Put 125gms cream cheese (don't use lite cream cheese), 150 gms butter, 1 cup icing sugar and lemon juice.

Cream all together and put on top of cake.

I used olive oil and walnuts