

Carrot Cake

yield: 3 dozen.

2 cups flour
2 cups sugar
1 teaspoon salt
2 teaspoons soda
2 teaspoons cinnamon
1½ cups oil
4 eggs
3 cups shredded carrots

1 cup chopped nuts
Frosting:
¼ cup margarine
½ teaspoon vanilla
1 3-ounce package
cream cheese
1½ cups powdered sugar
⅛ teaspoon salt

Sift dry ingredients; add oil and eggs. Stir in carrots and nuts. Spread in greased and floured jelly roll pan. Bake at 350° for 35 minutes.
Beat together frosting ingredients; spread over cooled cake.