



## Carrot Cake / Gato Karot

### Ingredients:

4 eggs	2 teaspoons cinnamon
2 cups grated carrots	2 cups sugar
3 cups sifted flour	1 teaspoon baking soda
1 cup chopped nuts	1 teaspoon salt
3 teaspoons baking powder	¼ teaspoon nutmeg
½ cup raisins	1 ¼ teaspoon ginger
	1 ½ cup oil

### Directions:

Mix eggs and carrots. Add sugar gradually, then chopped nuts and raisins. Sift dry ingredients together, including spices, and add to mixture. Add oil. Bake in a 13x9x2 inch pan at 350°F for 30-35 minutes. Ice with cream cheese icing (recipe below).

### Cream Cheese Icing:

- 1 pkg. cream cheese, (8 oz)
- ¼ cup butter
- 1 lb. confectioners sugar
- 2 teaspoons vanilla
- 1 cup chopped nuts

### Directions:

Work cream cheese until soft. Add softened butter. Beat in sugar gradually. Add vanilla and nuts. Mix and spread.