



Carrot Cake

Recipe from Executive Chef Terry Dox

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| 1 ½ cups salad oil | 2 cups grated carrots |
| 1 pound granulated sugar | 2 cups chopped pineapple |
| 3 eggs | 2 cups chopped pecans |
| 15 ½ ounces flour | ¾ cup raisins |
| ¾ tablespoon baking soda | ¾ tablespoon vanilla |
| 1/3 tablespoon salt | |
| 1 tablespoon cinnamon | |

Preheat oven to 400°. In large mixing bowl, combine oil, sugar, and eggs and mix well. Add flour, baking soda, salt, and cinnamon. Add carrots, pineapple pecans, raisins, and vanilla. Pour into 2 9"-buttered and lightly floured round cake pans. Bake for 40 - 45 minutes. Cool and frost with your favorite buttercream frosting.

