



CARROT CAKE

(Two 8-inch layers)

- 1 cup butter
- 1 teaspoon cinnamon
- 1 teaspoon mace
- ½ teaspoon salt
- 2 cups sugar
- 4 eggs
- 1½ cups finely grated carrots
- 2/3 cup finely chopped nuts
- 2½ cups sifted Ceresota or Heckers Unbleached Flour
- 3 teaspoons baking powder
- 1/3 cup hot water

Cream butter, spices, salt and sugar together until light. Add eggs, one at a time, beating after each addition. Add carrots and nuts; mix well. Sift flour and baking powder together and add alternately with hot water, beat thoroughly. Turn into a well-greased and floured cake pan. Bake in 375° oven 35 minutes or until tests done. Cool in pans about 5 minutes; turn out onto rack and continue cooling.

