

Mrs. Madden's Carrot Cake
Submitted by Anne Sloan

Some folks at the 2008 annual West Roane Lunch and Get-together at Camp Buck Toms requested that we post this.

Extra delicious with local black walnuts. Frosting lovers should make 1½ recipes of the frosting for a thicker topping. For a more heart-healthy dessert, substitute margarine and fat-free cream cheese for the butter and cream cheese.

Bake at 325 degrees F. for 1 hour or until toothpick or knife inserted in center comes out clean.
Makes 9"x13" cake or layer cake.

Cake:	2 cups sugar	3 cups flour
	1½ teaspoons soda	1½ teaspoons ground cinnamon
	½ teaspoon salt	1½ cups canola oil (use any vegetable oil)
	4 jumbo eggs	1 teaspoon vanilla
	2½ cups carrots, grated	1 to 2 cups nuts, chopped (pecans or walnuts but not both)
	1 8-oz. can crushed pineapple	

Frosting:

- 1 pound confectioners sugar
- 1 8-oz. pkg. cream cheese, room temperature
- 1 stick butter or margarine, room temperature

Combine sugar, flour, soda, cinnamon, salt. Sift well. Add oil, eggs, and vanilla. Stir. Add grated carrots, walnuts, and pineapple. Stir. Pour into buttered, floured pan. Bake as above. Cool. Cream frosting ingredients together and frost cake. For a special presentation, consider putting marzipan carrots on top.

Pecans, English walnuts, or black walnuts are all delicious in this recipe. Never mix pecans and walnuts, though. The combination does not work.

Note from Anne Sloan: This is the Sloan family version of a recipe given us by Mrs. Madden, a member of the United Methodist Church in Pateros, Washington, who brought this cake to a church supper. She gave us the recipe in the mid-1960s. It has been a family favorite ever since.