

# Margaret's Carrot Cake

## ingredients:

2 cup sugar (1 do ½ white ½ brown)  
1½ cups vegetable oil  
4 eggs  
2 teaspoons cinnamon  
1 dash of nutmeg  
2 teaspoons baking soda  
1 teaspoon salt  
2 cups flour  
3 cups grated carrots

1 small cream cheese package  
1 stick butter  
1 box powdered sugar  
1 Teaspoon vanilla  
1 cup nuts (optional)

## Preparation:

Preheat oven to 350 degrees.  
Combine sugar, oil and eggs. Cream well. Sift dry ingredients. Using a spoon, add dry ingredients alternately with carrots. Pour into 2-3 prepared pans. Bake 350 for 30 minutes. Cool completely before frosting!

For the frosting, combine all ingredients well!

