

Velma's Carrot Cake

3 Eggs
2 cups sugar
2 cups flour
1 tsp. vanilla
1 tsp. salt
½ tsp. nutmeg
2 cups chopped pecans
1-cup oil
2 cups grated carrots
1 tsp. baking soda
2 tsp. cinnamon
1 tsp. baking powder

Combine all ingredients. Put into a floured cake pan. Bake at 350 degrees for 40-45 minutes or until done.

Carrot Cake Icing

1 8 oz. package of cream cheese
¼ cup butter
1 box of powdered sugar
2 tsp. vanilla
¼ cup of milk
chopped pecans (optional)

Mix together and put on top of cake after the cake is done baking. Then put cake back in oven until icing is browned.