

## CARROT CAKE

Oven 350—10 inch tube or BUNDT cake pan. Greased and floured.

3-1\2 cups unbleached flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
1\2 teaspoon salt  
1 teaspoon cinnamon  
1\2 teaspoon nutmeg  
1 stick margarine or butter  
3\4 cups dark brown sugar  
3 eggs  
3\4 cups orange juice  
1 tablespoon grated orange rind  
2 cups finely shredded carrots  
1 cup chopped walnuts

Sift together flour, baking powder, soda, salt, cinnamon and nutmeg. Set aside

Cream butter, add sugar and eggs. Beat for three minutes at high speed.

Add flour mixture alternately with juice, starting and ending with flour. Stir in rind, carrots and walnuts.

Bake 45 minutes or until top springs back when lightly pressed with fingertip.

Cool in pan on a rack for 10 minutes. Turn out and cool completely