

Sadie's Carrot Cake

3 cup flour
2 cup sugar
1 tsp salt
1 tsp baking soda (heaping)
1 tsp ground cinnamon
1 can crushed pineapple (drained) (8 oz)
2 cup carrots (grated)
3 ea eggs
1 ½ cup vegetable oil
1 tsp vanilla
1 cup pecans or walnuts (chopped)

Preheat oven to 325 degrees. Combine dry ingredients. Beat eggs. Add oil and vanilla. Mix all ingredients well. Stir in carrots, pineapple and nuts. Bake in a bundt or tube pan at 325 degrees for 1/2 hour then at 350 degrees for 1/2 hour.

Notes: Sadie is my grandmother. Great cook. Great cake. Very moist. Bakes up well in loaf pans. I have baked mini loafs as handout gifts. Keeps well for a long time in the refrigerator. Freezes well. (Wrap in wax paper and store in zip-loc bag. Personally, I never got the concept of the different temperatures (it could have been Grandma adjusting to the temperament of her old stove) so I bake it at 350 degrees until cake is brown, springs back to the touch and separates slightly from the edge of the pan. Enjoy!