

Carrot Cake with Cream-Cheese Frosting

2 $\frac{1}{4}$ cups flour

4 eggs

2 $\frac{1}{2}$ teaspoons cinnamon

2 cups sugar

1 $\frac{1}{2}$ teaspoons baking soda

2 to 3 cups ^{grated} carrot

1 teaspoon salt

1 $\frac{1}{2}$ cups oil

Cream Cheese Frosting

Mix flour, cinnamon, soda and salt; set aside. In large bowl of mixer beat eggs with sugar until fluffy and lemon-colored. Add carrots and oil, and mix well. Add

flour mixture and stir to mix well. Pour into greased 13 X 9 X 2 inch pan and bake in preheated 350° oven 45 minutes or until pick inserted in center comes out clean. Cool in pan on rack, then spread with frosting.

Cream cheese frosting: Beat together 1 package (3 ounces) softened cream cheese and $\frac{1}{4}$ cup softened butter or margarine. Add $2\frac{1}{4}$ cups confectioners' sugar and 1 teaspoon grated lemon peel; beat until of spreading consistency.