

Hippity Hoppity Carrot Cake

*from **In Our Grandmothers' Kitchens***

Ingredients:

2 cups flour
1/2 teaspoon salt
2 teaspoons cinnamon
2 teaspoons baking soda
1 cup (2 sticks) sweet butter at room temperature
1/2 cup canola oil
2 cups sugar
4 eggs
3 cups grated carrots (about 1 pound)

Instructions:

Preheat the oven to 350 degrees. Grease and flour a 9-by-13-inch pan. Combine the flour, salt, cinnamon, and soda. In a separate bowl, combine butter, the oil, and the sugar; then add the eggs, flour mixture, and carrots. Pour the batter into the prepared pan, and bake for 45 minutes, or until the cake springs back to the touch. Cool the cake for 20 minutes; then remove it from the pan and cool it completely before icing it with cream-cheese frosting.