

# Carrot Cake

Karla McQuilla –Goines  
V.P. House 4

1<sup>1/2</sup> cups salad oil  
2<sup>1/2</sup> cups sugar  
4 egg yolks  
5 tbsp. hot water  
2<sup>1/2</sup> cups sifted flour  
1<sup>1/2</sup> tsp. baking powder  
1/2 tsp. Baking soda  
1/4 tsp. salt  
1 tsp. nutmeg  
1 tsp. cinnamon  
1 tsp. ground cloves  
1<sup>1/2</sup> cups grated raw carrots  
1 cup chopped black walnuts  
4 egg whites



Preheat oven to 350 degrees. Grease 9-inch tube pan and dust lightly with flour. Cream oil and sugar until well mixed. Beat in egg yolks, one at a time. Beat well after each addition. Beat in hot water. Sift together flour, baking powder, baking soda, salt, nutmeg, cinnamon and cloves; beat into egg mixture. Stir grated carrots into batter; add walnuts. Beat egg whites until soft peaks form; fold into batter. Turn into prepared pan.

Bake 60 to 70 minutes or until cake tests done.