

## Carrot Cake VI



Rated: ★★★★★

Servings: 12

Submitted By: Erma Germino

"I received this recipe almost 50 years ago when I was on my first job. The carrots are precooked with the spices, making it very moist and delicious."

### INGREDIENTS:

1 1/3 cups water	1 teaspoon ground nutmeg
1 1/3 cups white sugar	2 teaspoons butter
1 cup raisins	2 cups all-purpose flour
2 large carrots, grated	2 teaspoons baking soda
1 teaspoon ground cinnamon	1 cup chopped walnuts
1 teaspoon ground cloves	1 pinch salt

### DIRECTIONS:

1. Preheat oven to 375 degrees F (190 degrees C). Grease a 9x5 inch loaf pan, and line with wax paper.
2. Combine water, sugar, raisins, grated carrots, cinnamon, cloves, nutmeg, and butter in a medium saucepan. Cook over low heat for 5 minutes. Cool.
3. In a large bowl, stir together flour, baking soda, nuts, and salt. Stir in carrot mixture. Pour into prepared pan.
4. Bake for 1 1/4 hours, or until a tester inserted in the center comes out clean. Cool on wire racks.

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*Makes planning easy.*

-- Angela Sackett



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