

RECIPE

Carrot Cake

~ By Anne's Great Grandma Duke

My Great Grandma Duke was the lead lunch lady at Crown Hill Elementary school in Seattle, WA. This recipe was one of her staples!

I copied this exactly how she typed it in the 'Favorite Recipes of the United Methodist Women' church recipe book. Enjoy!



In honor of Grace Elizabeth Duke

1908-1989

Mix

- 2 cups flour (OPT. GF 1:1 bread mix)
- 2 cups sugar
- 2 tsp soda
- 1 tsp salt
- 1 tsp cinnamon

Add

- 3 cups grated carrots
- 1 cup oil
- 4 eggs

Bake in a 9x13 pan at 350 for 40-50min.
Until done

Frosting

1 8oz pkg cream cheese (OPT: Viola Life non dairy)

1 stick of butter

1 tsp vanilla

1 box (4c) powder sugar

Tips

I typically use more cream cheese and less sugar because it flavors better. Use your favorite GF flour mix, I find King Aurther's works beautifully and the cake is moist and fluffy. Play with it. Grandma Duke will love it!!