1. Preheat oven 350°F. Grease 11 x 9” pan.

2. Blend together oil and sugar (1-2 minutes). Add eggs one at a time to emulsify yolks well.

3. In separate bowl, stir flour, soda, powder, salt, and spices.

4. Stir in wet ingredients.

5. Fold in nuts, grated carrot, and raisins.

6. Spread batter pan and bake 35-45 minutes.

7. For frosting, combine all ingredients in a large bowl using an electric mixer until fluffy.

Recipe Provided By: The Baking Volunteer Club, 2009