

## **Mrs. Stockholm's Carrot Cake**

from Kate Nicoletti

When I was a student at UMD, I rented from the Stockholm family on Woodland Avenue. This is Mrs. Stockholm's carrot cake recipe. --Marian Syrjamaki-Kuchta  
Prepare this ahead of time so it can cool.

### **Cook together for 20 minutes:**

- 2 cups sugar
- 2 cups grated carrots
- 2 cups raisins or dried fruit
- 2-1/2 cups hot water
- 1 teaspoon allspice
- 1 teaspoon cinnamon
- 1 teaspoon ground cloves

Add 3 tablespoons of cooking oil and 1 teaspoon of salt. Cool the mixture.

### **Mix together:**

- 4 cups sifted whole wheat flour
- 3 teaspoons soda
- 2 cups chopped walnuts
- 1/2 cup water
- 1 egg (optional)

Add the cooled carrot mixture and stir well.

Spread mixture in a greased and floured 9x13-inch pan, or 2 round cake pans.

Bake 1 hour at 350 degrees F.

This rich cake needs no frosting, but if you want to make one, this is classic for a carrot cake.

### **Frosting:**

- 1/2 cup butter, softened
- 8 ounces cream cheese, softened
- 4 cups confectioners' sugar
- 1 teaspoon vanilla extract

To Make Frosting: In a medium bowl, combine butter, cream cheese, confectioners' sugar and 1 teaspoon vanilla. Beat until the mixture is smooth and creamy.