

Beet and Carrot Cake

MAKES 3 CAKES

9 large eggs
4 ½ cups granulated sugar
3 cups vegetable oil
1 Tbsp. vanilla
9 Tbsp. hot water
3 cups raw shredded peeled beets
3 cups raw shredded peeled carrots
6 cups all-purpose flour
1 Tbsp. cinnamon
2 Tbsp. baking soda
1 ½ tsp. salt
1 ½ cups chopped nuts (optional)

Preheat the oven to 350°F. Grease and flour 3 9 x 13-inch baking pans.

Beat the eggs, sugar, oil, vanilla and hot water together. Stir in the beets and carrots. In a separate bowl, mix the flour, cinnamon, baking soda and salt. Add the wet mixture to the dry, beating until combined. Stir in the nuts. Scrape evenly into the prepared pans.

Bake for 45 minutes, until a cake tester comes out clean. Cool on a rack. You may, if you wish, frost with Creamy Orange Frosting.

Creamy Orange Frosting

1 ½ cups softened butter or margarine
7 ½ cups icing sugar
1 ½ tsp. vanilla
3 Tbsp. grated orange zest
1 Tbsp. orange juice
6-8 Tbsp. milk

Beat the butter or margarine until fluffy. Slowly beat in the icing sugar, vanilla, orange juice and zest. Add enough milk to make a spreadable consistency.