



***CARROT CAKE
(OR APPLE)***

$\frac{3}{4}$ cup corn oil
1 cup brown sugar
 $\frac{2}{3}$ cup white sugar
4 eggs
1 cup white flour
 $\frac{3}{4}$ cup + 2 tbsp. whole wheat flour
1 tsp. salt
2 tsp. baking soda
2 tsp. baking powder
1 tbsp. cinnamon
 $\frac{1}{2}$ tsp nutmeg
1 tsp. ground ginger
3 cups finely shredded carrots or grated apples
1 8 $\frac{1}{2}$ -oz. can crushed, drained pineapple
 $\frac{2}{3}$ cup chopped toasted walnuts
2 tsp. powdered sugar

Place oil, brown and white sugars, and eggs in bowl of an electric mixer, and blend. In another bowl, sift together both flours, salt, baking soda, baking powder, cinnamon, nutmeg, and ginger. Add flour mixture slowly to oil mixture. Add carrots (or apples), pineapple, and nuts. Pour into greased, floured 9 x 13-inch pan.

Bake at 325° for 55 minutes. Let cool, then sift powdered sugar on top before serving.