

EAT

NAME: Nana's Carrot Cake

FROM THE KITCHEN OF: Marguerite Nelson

COOK TIME: 45 to 50 min. SERVES: 12 or more

RECIPE
moda

Ingredients:

- 3 eggs
- 2 c. sugar
- 1 c. Wesson oil — or canola
- 2 c. flour
- 2 tsp. baking soda
- 1 tsp. salt
- 3 tsp. cinnamon
- 2 c. finely grated carrots
- 1 c. crushed pineapple — drained
- 1 c. coconut — shredded or flaked
- 1 c. walnuts — coarsely chopped

Preheat oven to 350° F.

Butter or spray a 9" x 13" baking pan.

Combine eggs, sugar and oil in a large bowl. Mix until smooth and creamy.

Sift flour, soda, salt and cinnamon together. Slowly add to egg-sugar mixture until combined and smooth.

By hand, stir in the carrots, pineapple, coconut and walnuts.

Pour batter in prepared pan.

EAT

NAME: Nana's Carrot Cake p.2

FROM THE KITCHEN OF: Nana Nelson

COOK TIME: _____ SERVES: _____

RECIPE

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cont.

Bake at 350° for 45 to 50 minutes - or until a cake-tester comes out clean. *

Let the cake cool for at least 30 minutes before frosting.

Cream Cheese Icing :
3 oz. cream cheese, softened
1 Tbsp. butter or margarine, softened
1 tsp. vanilla
2 c. powdered sugar

Beat cream cheese and butter/margarine until smooth and well-blended. Add vanilla and mix to incorporate.

Slowly add powdered sugar and beat until smooth and creamy.

Spread icing on cake.

* Depending on the moisture in the carrots and pineapple, this cake might take longer to bake - as much as 10 or 15 minutes. Don't worry... just keep checking it. ☺

SEW

NAME: Carrot Cake

FROM THE STUDIO OF: Rosie

SIZE: 67 1/4" x 67 1/4" PAGE: 1 of 3

RECIPE

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COLLECTION:

*Spring-A-Ling
by
American Jane
(aka Sandy Klop)*

SEW

NAME: Carrot Cake

FROM THE STUDIO OF: Rosie

SIZE: 67 1/4" x 67 1/4" PAGE: 2 of 3

RECIPE
moda

Carrot Cake - the orange.

Carrot Cake is made with the Spring-A-Ling collection by Sandy Klop for American Jane's Moda Cross Weaves in Graphite and Charcoal.

FABRIC REQUIREMENTS:

- 1 Spring-A-Ling Lake Cake - 42 squares
- 2 yds. each of 2 different backgrounds
- 3/8 yard - Binding
- 4 1/4 yards - Backing

CUTTING:

From both backgrounds, cut:

- 6 strips - 10" x 42" waf. From the strips, cut 21 squares - 10" x 10".

From the remainder, cut 8 rectangles - 3 1/2" x 7 1/4".

- Cut 1 strip - 7 1/4" x 42" waf.

- From the darker background, cut 11 more rectangles - 3 1/2" x 7 1/4" - for a total of 20.

- From the lighter background, cut 8 more rectangles -

SEW

NAME: Carrot Cake

FROM THE STUDIO OF: _____

SIZE: 67 1/4" x 67 1/4" PAGE: 3 of 3

RECIPE
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cont.

$3\frac{1}{2}" \times 7\frac{1}{4}"$ — for a total of 16 —
and 4 squares — $3\frac{1}{2}" \times 3\frac{1}{2}"$.

Stitch 42 recipe cards — 21 with each background.
Cut apart grid. Press. Remove paper. Trim the points!
Piece BLOCK 3 from the cover — 42 of each.

Using the single small block layout of 9 rows of
9 blocks, lay out the blocks alternating the
backgrounds.

* I chose a random-ish placement-alignment
for the blocks. ;)

Add the rectangles to the ends of the rows — alternating
the light-dark pattern. Use rectangles and the
squares for the top and bottom borders.

Join the blocks & rectangles to make rows.

Join the rows to complete the quilt top.

Quilt and bind.

Eat Carrot Cake.