

Subordinate Grange Baking Contest
2025 – 2026

Makes 1 – 10” bundt cake

Ingredients –

1 1/4 C Vegetable Oil
2 C Sugar
2 C Sifted All-Purpose Flour
2 t Baking Powder
1 t Baking Soda
2 t Cinnamon
1 t Salt
4 Large Eggs
3 Generous Cups Grated Carrots
1 C Finely Chopped Pecans
Cream Cheese Frosting (Recipe Follows)

Preheat oven to 325 degrees F. Grease a 10 – inch bundt cake pan.

- In a large bowl, combine oil and sugar.
- In a separate bowl, combine flour, baking powder, baking soda, cinnamon and salt.
- Add 1/2 of the flour mixture to the oil mixture and mix well. Add remaining flour
- Mixture alternately with the eggs (one egg at a time), mixing well after each addition.
- Add carrots and mix well. Stir in pecans.
- Pour into pan and bake for 70 minutes or until a toothpick inserted in the middle comes out clean.
- Cool cake in the pan 10 – 15 minutes, remove from pan and place on wire rack. Once cooled completely, place on serving dish.
- Frost with Cream Cheese frosting.

Cream Cheese Frosting –

1 (8 ounce) package of cream cheese
1/2 stick (1/4 cup) butter or margarine
1 (16 – ounce) box powdered sugar (about 3 1/2 cups)
1 t almond extract
1 t vanilla extract

Combine all frosting ingredients in a bowl; mix until smooth and well blended.

Frost the cake and sprinkle top of cake with chopped pecans.

NO changes, additions or substitutions will be allowed or will be disqualified.