

# VIRGINIA'S CARROT CAKE WITH BUTTERMILK ICING

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2 cups sugar  
1 1/2 cups salad oil  
4 eggs  
3 3/4 tbs hot water  
1 1/2 cups grated carrots (pack hard to measure)  
1 1/2 cups plain flour  
1 1/2 tsp nutmeg  
1/2 tsp salt  
1/2 cup black walnuts  
1 tsp vanilla flavoring  
1 cup coconut - grated  
1/2 tsp baking powder  
2 1/2 tsp cinnamon

Separate egg yolks & whites. Beat whites and put in refrigerator. Beat yolk & sugar together. Add salad oil, beating well to mix. Add hot water, beating between tablespoons. Add carrots to egg yolk mixture. Sift together flour and spices, baking powder, baking soda until well mixed. Add flour mixture to egg yolks and carrot mixture, beating well between spoons of flour mixture. Add vanilla, coconut and nuts and stir lightly. Fold in egg whites - do not beat mixture after folding in egg whites. Bake in a tube pan at 350 degrees for about 1 1/2 hours. Use straw to test. Cool on a cake rack.

Buttermilk Icing:

1 Cup sugar  
1/2 Cup buttermilk  
1 Cup butter  
1 tbs Karo white syrup  
1 tsp vanilla  
1/3 tsp soda

Bring mixture to boil for about 11 minutes. After cooking, add vanilla. Let stand for 1-2 days, then spoon on cake. To make a harder icing, cook a little longer.