

Recipe for: <u>a rrot</u> ake

From the kitchen of: at Scott

## r t

2 c. sugar

1-1 2 c. oil

4 eggs

2 tsp. cinnamon

1 tsp. salt

2 tsp. soda

c. flour

c. grated carrots

1 c. nuts

1 c. crushed pineapple



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Beat sugar, oil, and eggs, add spices, mi, add flour and mi, fold in carrots, and nuts. This is enough batter for one-half sheet greased pan. Bake for 0 minutes at 0 degrees.

## **Icing**

c. butter

o . cream cheese

owdered sugar (appro imately - c.)

1 tsp. vanilla

uts, coconut (optional)

## **Story**

My Mom, Marjorie June Winchester Scott ("Marge") (1924-2009) was a great cook, baker, and cake decorator. Our family was the first beneficiary of this talent. There were seven in our family, our parents and three boys and two girls. Mike was the oldest, I was second, Krystal third, Kirk fourth, and Tony was our baby. It seemed our house was always full of aromas.



Recipe for: $\frac{C_3}{C_4}$	arrot Ca	ke
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From the kitchen of: Pat Scott

I can close my eyes and still smell the bacon, baked bread, cookies, stews, and so much more. My bedroom opened into the kitchen and each morning I was awakened by wonderful smells and hearing my mother's singing. It was impossible to remain grouchy when she welcomed each day with a song. She started cake decorating in the early 1960s and took classes at the Sugar Shell in Idaho Falls. She made and decorated countless wedding cakes. Usually, she charged only the cost of the ingredients and would give the completed cake to the newly married couple, sometimes she charged nothing. In the 1970s, she worked as a baker and the cake decorator for the Rigby Broulim's grocery store and received additional training in Appleton, Wisconsin. She did not enjoy it as much when it was daily job and would leave after a few years. She continued making cakes for family and friends until the arthritis in hands make it impossible.

Though wedding cakes were traditionally a white cake in many places in the United States, not in Mom's kitchen. A variety of cakes were made – most common flavors were banana nut and carrot. I remember grating countless carrots, mashing bananas, and chopping nuts. This carrot cake is just one of mom's recipes.