

PEAS 'N' CARROT CAKE

3¾ c all purpose flour	½ c orange juice
2 t baking powder	2 t grated orange rind
1½ t baking soda	2 t cinnamon
1 t salt	½ c butter, softened
1 c chopped pecans	Powdered sugar
2 c sugar	4 eggs
1 c cooked or canned blackeyes, drained	
2 c (three medium) finely shredded carrots, lightly packed	

Preheat oven to 350°F. Grease and flour a 12-cup bundt pan. In a medium bowl, combine flour, baking soda, baking powder, cinnamon and salt. Set aside.

In a large bowl of electric mixer, beat butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in orange juice and rind (batter may look curdled). Blend in flour mixture. Stir in carrots, blackeyes and pecans. Pour batter into prepared pan.

Bake 55-60 minutes until toothpick inserted in center comes out clean. Cool 10 minutes. Remove from pan and cool completely on wire rack. Sift powdered sugar over top.

Serves 12.

Calories: 439, Carbohydrate: 71 grams, Protein: 4 grams, Fat: 15 grams.