

Margaret Maxine Damron Parsons' Carrot Cake

1 ¼ cups salad oil
2 cups sugar
2 cups sifted flour
2 tsp baking powder
1 tsp baking soda
2 tsp cinnamon
1 tsp salt
4 eggs
3 cups raw grated carrots
1 cup finely chopped pecans

Mix together and bake 350 1 hr.

Glaze:

1 tsp vanilla
½ cup buttermilk
½ cup sugar
1tsp baking soda

Cook for 5 minutes and pour over cake.

Margaret Parsons.

Dec. 9.

Carratt Cake.

1 $\frac{1}{4}$ Cups salad oil
2 Cups Sugar
2 Cups sifted flour.
2 tsp teaspoon baking Powder
1 tsp baking Soda
2 tsp Cinnamon
1 tsp salt.
4 Eggs.
3 Cups Raw Grated Carratts
1 Cup finely Chopped Pecans

Gloze.

1 tsp. Van.

$\frac{1}{2}$ cup Buttermilk.

$\frac{1}{2}$ cup Sugar.

1- tea Soda.

Cook for 5 min

and Pour over cake.

About the cook:

Margaret Maxine Damron Parsons was born October 5, 1934 and died May 6, 2009. She was married to David Parsons, and had 6 children: David Parsons, Dale Parsons, Debbie Parsons, Mike Parsons, Don Parsons, and Roger Parsons.

She was a homemaker and loved to check out books from the library.

Submitted by Liz Parsons, her daughter-in-law



Margaret Maxine Damron Parsons

October 5, 1934-May 6, 2009