

Vermont Maple Carrot Cake

4 eggs
1 cup maple syrup
 $\frac{3}{4}$ cup oil
 $\frac{1}{2}$ cup sour cream
1 T lemon juice
2 tsp. vanilla
2 cups all purpose flour
1 $\frac{1}{2}$ cups chopped nuts
 $\frac{1}{2}$ tsp. salt
1 T baking powder
2 tsp. cinnamon
3 cups grated carrots

Preheat oven to 325 degrees. Beat eggs on high speed until frothy. Add next 5 ingredients and beat another minute. Combine flour, nuts, salt, baking powder and cinnamon. Add liquids to dry ingredients. Fold in carrots. Turn into a lightly greased tube pan. Bake for 1 hour 10 minutes until a toothpick emerges clean. Cool in pan until easy to handle. Frost when cool with Maple Cream Cheese Frosting.

Maple Cream Cheese Frosting

12 oz. cream cheese, softened
 $\frac{1}{4}$ c. maple syrup
1 tsp. vanilla

Blend ingredients together. Yield: frosting for one cake.