**Classic Carrot Cake**

2 cups white sugar

2 cups flour

1½ tsp. baking soda

1½ tsp. baking powder

1 tsp. salt

1 tsp. cinnamon

¼ tsp. ground nutmeg

1/8 tsp. ground cloves

3 eggs

1 cup milk

¼ cup vegetable oil

1 ½ cups carrots, shredded

1 cup boiling water

Mix all dry ingredients well in large bowl. Add eggs, milk, vegetable oil and carrots to dry ingredients and mix until all ingredients are incorporated. Add boiling water and mix thoroughly. Pour into oiled 10 inch Dutch oven and bake using 10 coals on the bottom and 11 coals on top for 40 – 45 minutes. Do not check on cakes before the time is up or they may fall in the center. Remove the cake from the Dutch oven and allow it to cool before working and decorating.