

CARROT CAKE

Cake:

2 cups sugar
1-1/2 cups vegetable oil
3 eggs
2 tsps. vanilla

2-1/4 cups all purpose flour
2 tsps. cinnamon
2 tsps. baking soda
1 tsp. salt

2 cups shredded carrots
2 cups flaked coconut
1 8-ounce can crushed pineapple (drained)
1 cup chopped walnuts

Frosting:

8 oz. package of cream cheese
1/2 cup melted butter
2 tsps. vanilla
1/4 tsp. salt
3 to 4 cups powdered sugar
milk as needed.

Preheat oven to 350 degrees and generously grease a 9" x 13" baking pan or 2 9" round pans or a bundt pan.

Combine the first four ingredient in large bowl and blend using a wooden spoon. Add the next four ingredients mixing them together first - mix well.....fold in the next four ingredients and pour into baking utensil of your choice.

Bake for approximately 50 minutes or until a cake tester comes out clean when inserted first in center and then in the outer edges of cake.

Cool in pan for approximately 5 minutes and then invert onto rack until completely cooled.

For frosting....combine all ingredients except powdered sugar and blend with electric mixer. Beat in enough of the powdered sugar to make mixture spreadable. Frost top and sides of cake and decorate with shredded carrot and walnuts.....Voila, cake is ready to eat!