

CARROT CAKE



Ingredients:

- 2 cups flour
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 1/2 teaspoon salt
- 3 eggs
- 3/4 cup corn oil
- 3/4 cup buttermilk
- 2 cups sugar
- 2 teaspoons vanilla
- 1 small can crushed pineapple, drained
- 2 cups grated carrots
- 3 1/2 ounces coconut
- 1 cup chopped nuts

Sift dry ingredients together. Beat eggs; add oil, buttermilk, sugar, and vanilla. Mix together. Add to dry ingredients, blending well. Mix in drained pineapple (save juice), carrots, coconut and nuts. Pour into two well greased 9 inch or 10 inch cake pans, or three 8 inch pans. Bake at 350° for approximately 55 minutes. After cake is cool, put together and frost with this frosting:

Pineapple Cheese Frosting:

- 8 ounces cream cheese, soft
- 1/4 pound butter, soft
- 1 box confectioners' sugar
- 3-6 tablespoons pineapple juice

Beat together cheese and butter. Add sugar slowly. Add as much juice as needed to make a spreadable frosting.

Believe it or not, this recipe came from Mrs. Arlen Specter, Mom got it from the newspaper!



**So fattening...
so delicious!**



another great recipe from...

GIANGIULIO FAMILY
online cookbook