

Carrot Cake

Best Carrot Cake I ever tasted.

1-1/2 cups oil
2 cups sugar
4 eggs
2 cups all-purpose flour
2 tsp. baking powder
1-1/2 tsp. baking soda
2 tsp. cinnamon
1 tsp. salt
2 cups grated carrots OR
2 jars Junior Carrots baby food
1 can (15 oz.) crushed pineapple, drained
1 cup coconut
1/2 cup chopped walnuts



CREAM CHEESE FROSTING

1 pkg. (8 oz.) cream cheese, softened
1/2 cup butter
4 cups confectionery sugar, sifted
1 tsp. vanilla

In a large mixing bowl, cream oil and sugar. Add eggs, one at a time, beating well after each addition. Sift flour, baking powder, baking soda cinnamon and salt; add to creamed mixture and mix well. Fold in carrots, pineapple, coconut and walnuts and blend well. Pour into either three, greased and floured 8-inch or 9-inch cake pans, or one, greased and floured 9-inch x 13-inch cake pan. Bake at 350 degrees for 35 - 40 minutes, or 50 - 55 minutes or until cake tests done. This cake can be layered and frosted ; let pans cool for 10 minutes and remove to wire racks. The large cake pan can be cooled in pan and iced on top.

Yield: 10 to 12 servings.

CREAM CHEESE FROSTING: In large mixing bowl combine cream cheese and butter. Mix at high speed of electric mixer until fluffy. Turn mixer on low and gradually add confectionery sugar; add vanilla. When blended, turn mixer to high and beat until light and fluffy.

Yield: 3- 9-inch cake layers.