

Caro Carrot Cake

Source: Cass City, Mi.

Ingredients

- 2 cups Flour
- 2½ teaspoons Baking Soda
- 2 teaspoons Cinnamon
- 1 teaspoon Salt
- 1 cup Oil
- 2 cups Sugar
- 3 Eggs
- 1 cup Crushed Pineapple With Syrup
- 2 cups Grated Carrots
- 1⅓ cups Coconut
- ½ cup Chopped Nuts

Method

Beat oil, sugar, eggs. Add dry ingredients and beat until smooth.

Add pineapple, carrots, coconut and nuts. Pour into greased and floured 10" bundt pan.

Bake at 350°F for 1 hour 10 minutes.

Frosting

Cream 3 oz. cream cheese with ¼ cup butter. Alternately add 3 cups powdered sugar, 1 tbsp milk and ½ tsp vanilla. Beat until smooth. (Optional - add 1 cup coconut or sprinkle on top). Frost.