

COCONUT CARROT CAKE Linda Clary's

- 2 cups unsifted all-purpose flour
- 2 1/2 teaspoons baking soda
- 2 teaspoons cinnamon
- 1 teaspoon salt
- 1 cup oil
- 2 cups sugar
- 3 eggs
- 1 8-ounce can crushed pineapple in juice
- 2 cups grated carrots
- 1 1/3 cup coconut
- 1/2 cup chopped nuts

Mix flour, baking soda, cinnamon and salt.
Beat oil, sugar and eggs thoroughly.
Add flour mixture.
Beat until smooth.
Add pineapple, carrots, coconut, nuts.
Pour into greased 13x9 inch pan.
Bake at 350 degrees for 50-60 minutes.
Cool 10 minutes.
Remove from pan.
Cool on rack.

COCONUT CREAM FROSTING

Toast 1 cup coconut. Cool.
Cream 1 3-ounce package cream cheese with 1/4 cup butter.
Alternately add 3 cups sifted confectioner's sugar, 1 teaspoon milk,
1/2 teaspoon vanilla.
Beat until smooth.
Add 1/2 of the coconut.
Frost cake; top with rest of coconut.



CAKES

