CARROT CAKE

World's Best according to John.

(3) 2 C flour	(6) 4 eggs
(3) 2 tsp. baking powder	(3) 2 C grated raw carrots
(2 1/2) 1 1/2 tsp. baking soda	(12 oz.) 8 oz. can crushed
dash salt	pineapple, drained
(3) 2 tsp. ground cinnamon	(1) 1/2 C chopped nuts
(3) 2 C sugar (use ¼ C less)	(6) 3 1/2 oz. flaked coconut (= 1 ½ C loose)
(2) 1 1/2 C salad oil (use pineapple liquid for approx ½ C of this)	

We are fortunate that Mary Modolo has shared her secret with us:
"Instead of the 2 Cups of grated carrots I use 3 cups of coarsely shredded carrots (about 1 lb. of raw carrot) which changes the texture of the cake."

Mix together: flour, baking powder, baking soda, salt and cinnamon. Add sugar, oil and eggs; beat well. Add carrots, pineapple, nuts and coconut. Blend thoroughly.

Pour into 3 9-inch round layer cake pans that have been greased and floured or one 9 x 13" rectangular pan. Bake in a preheated 350°F oven for 35 to 40 minutes. Remove from oven. Cool five minutes in pan. Turn out on rack and cool thoroughly.

Note: ( ) for 1 1/2 recipe for 12 x 16" sheet cake.
        Double regular recipe for 12 x 18" sheet cake.

CREAM CHEESE FROSTING

1/2 C butter, softened	1 lb. confectioners' sugar (3 ½ to 3 ¾ C)
8 oz. cream cheese	small amount of milk if needed (not usually needed)
1 tsp. vanilla	

Combine butter, cream cheese and vanilla; cream well. Gradually add confectioners' sugar. If necessary, add a small amount of milk to allow frosting to spread easily.

Note: It usually takes more icing if you are frosting sides as well as top.