

14 CARAT CAKE

- A. 2 cups sifted flour
- 2 tsp. baking powder
- ½ tsp. baking soda
- ½ tsp salt
- 2 tsp. cinnamon
- B. 1 cup dark brown sugar
- 1 cup white sugar
- 1 ¼ cups salad oil
- 4 eggs
- C. 2 cups finely grated carrots
- 1 can (8½ oz.) crushed pineapple, drained
- ½ cup chopped nuts
- 1 can (3½ oz.) flaked coconut
- 1. Sift together first five ingredients, A.
- 2. Add next four ingredients, B, and mix well
- 3. Add remaining ingredients, C, and mix thoroughly.
- 4. Pour into 9 x 13 glass baking dish that has been greased and floured.
- 5. Bake at 350 degrees for 45-50 minutes, til toothpick inserted in center is not sticky.
- 6. Cool in pan and frost with cream cheese frosting.