

14 CARAT CAKE

- A. 2 cups sifted flour
2 tsp. baking powder
 $\frac{1}{2}$ tsp. baking soda
 $\frac{1}{2}$ tsp salt
2 tsp. cinnamon

- B. 1 cup dark brown sugar
1 cup white sugar
 $1\frac{1}{4}$ cups salad oil
4 eggs

- C. 2 cups finely grated carrots
1 can ($8\frac{1}{2}$ oz.) crushed pineapple,
drained
 $\frac{1}{2}$ cup chopped nuts
1 can ($3\frac{1}{2}$ 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.