

PINEAPPLE CARROT CAKE

2 CUPS FLOUR
2 CUPS SUGAR
2 TEASPOONS BAKING SODA
2 TEASPOONS CINNAMON
1 TEASPOON SALT
1 1/2 CUPS VEGETABLE OIL

4 EGGS
2 (6 OZ) JARS CARROT BABY FOOD
1 (8 OZ) CAN CRUSHED PINEAPPLE, DRAINED
1/2 CUP CHOPPED NUTS

IN MIXING BOWL, COMBINE THE DRY INGREDIENTS. ADD THE OIL, EGGS, AND BABY FOOD, MIX ON LOW SPEED UNTIL WELL BLENDED. STIR IN PINEAPPLE AND NUTS. POUR INTO 2 GREASED AND FLOURED 9-INCH ROUND PANS (OR 9" X 13" X 2"). BAKE AT 350° FOR 35-40 MINUTES. COOL FOR 10 MINUTES BEFORE REMOVING FROM PANS.

OPT. 1 CAN OF MANDARIN ORANGES, DRAINED (IN PLACE OF PINEAPPLE) AND USED CRAISINS IN PLACE OF NUTS. WOW IT WAS GOOD!

FROSTING

1 (8 OZ) PKG CREAM CHEESE, SOFTENED
1/2 CUP BUTTER/MARGARINE, SOFTENED
CHOPPED NUTS

1 TEASPOON VANILLA
3 3/4 CUPS POWDERED SUGAR

BEAT CREAM CHEESE AND BUTTER UNTIL SMOOTH. BEAT IN VANILLA AND SUGAR UNTIL IT IS OF SPREADING CONSISTENCY. SPREAD BETWEEN LAYERS AND OVER SIDES AND TOP OF CAKE. GARNISH WITH NUTS. HALF RECIPE FOR FROSTING WHILE CAKED STILL VERY WARM.