

CARROT CAKE

3 cups all-purpose flour
2 cups sugar
2½ teaspoons baking soda
1 teaspoon salt
2½ teaspoon cinnamon
1 ¼ cups oil
2 cups finely grated carrots (use food processor if possible)
3 eggs
1 cup coconut
1 (1½-ounce) can mandarin oranges or 1 (8-ounce) can crushed pineapple, undrained

Combine all ingredients in large mixing bowl. Beat on medium speed of mixer for three minutes. Pour into greased and floured 13x9x2-inch baking pan. Bake in 350 degree oven for 40-55 minutes, or until cake is set in the center.

Glaze

1 cup sugar
½ cup buttermilk
1 stick (½ cup) margarine
1 tablespoon light corn syrup
½ teaspoon baking soda
1 teaspoon vanilla extract

Begin preparing last ten minutes of cake baking time. Heat sugar, buttermilk, margarine, corn syrup, and soda to boiling; boil and stir for 4 minutes. Remove from heat and stir in vanilla (mixture will foam). Pour over cake as soon as cake is ready. (You may wish to punch holes in the cake with a toothpick before pouring on the glaze.) Allow cake to cool completely before frosting.

Cream Cheese Frosting

1 (8-ounce) package cream cheese, softened
1 stick (½ cup) margarine, softened
1 (16-ounce) box confectioners sugar
1 teaspoon vanilla extract

Cream cheese and margarine until blended; gradually add sugar; beat until smooth. If frosting is too stiff you may add a few tablespoons of milk, orange juice, or lemon juice. Refrigerate. Allow cake to set for at least 8 hours before serving.

You may wish to decorate cake by sprinkling chopped pecans over the frosting.

Freezes great