

## PINEAPPLE CARROT CAKE

2 CUPS FLOUR	4 EGGS
2 CUPS SUGAR	2 (6 OZ) JARS CARROT BABY FOOD
2 TEASPOONS BAKING SODA	1 (8 OZ) CAN CRUSHED PINEAPPLE, DRAINED
2 TEASPOONS CINNAMON	1/2 CUP CHOPPED NUTS
1 TEASPOON SALT	
1 1/2 CUPS VEGETABLE OIL	

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 TEASPOON VANILLA
1/2 CUP BUTTER/MARGARINE, SOFTENED	3 3/4 CUPS POWDERED SUGAR
CHOPPED NUTS	

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.