



RECIPE NAME: Tropical Carrot Cake

FROM THE KITCHEN OF: Mary Day

INGREDIENTS:

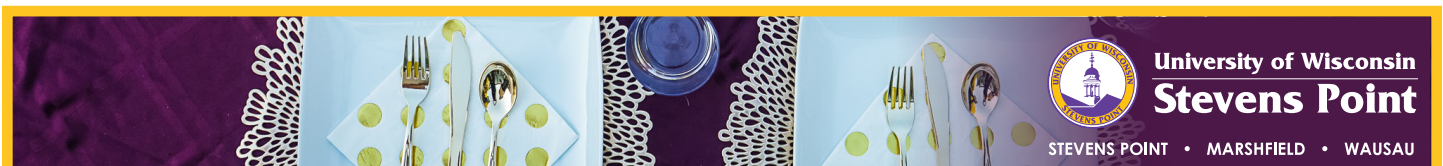
3 eggs
¾ cup vegetable oil
¾ cup buttermilk
2 cups all-purpose flour
2 cups sugar
2 teaspoons baking soda
2 teaspoons ground cinnamon
½ teaspoon salt
2 teaspoons vanilla
2 cups finely shredded carrots
1 cup raisins
1 can (8 oz.) crushed pineapple, undrained
1 cup walnuts
1 cup flaked coconut

FROSTING:

1 pkg (8oz.) cream cheese, softened
4-4 ½ cups confectioners' sugar
1-2 Tbls. heavy cream
1 teaspoon vanilla

INSTRUCTIONS:

In a large mixing bowl, beat eggs, oil and buttermilk. Combine flour, sugar, baking soda, cinnamon and salt; add to egg mixture and mix well. Stir in vanilla, carrots, raisins, pineapple, walnuts and coconut; mix well. Pour into a prepared 13x9" baking pan. Bake at 350 degrees for 50 minutes or until cake tests done. Cool. For frosting, beat all ingredients in a mixing bowl until smooth. Frost cake.



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