

# Dinah's Kitchen

## Carrot Cake (Sara Schwartz)

Cream together:

- 2 cups sugar
- 3/4 cup oil
- 3/4 cup buttermilk or plain yogurt
- 2 teaspoons vanilla
- 3 beaten eggs

Add :

- 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 teaspoons cinnamon
- 1/2 teaspoon salt

Fold into above mixture:

- 2 cups grated carrots
- 1 cup chopped nuts
- 1/2 cup coconut (optional)
- 1 can (7 ounces) crushed pineapple—well drained

Bake 350\* 45-50 minutes. Cool and frost.

Cream Cheese frosting: Beat:

- 6 ounces Cream Cheese
- 3 tablespoons butter
- 1 teaspoon vanilla and 1 tablespoon milk