Carrot Cake

Oven Temp 350 degrees F

Baking time 45-60 minutes

Greased 9x13 inch pan

In a large bowl mix and whisk together:

2 cups sugar

3 eggs, beaten

1 ½ cups vegetable oil

2 teaspoons vanilla extract

Add to egg mixture:

Can 14 oz/398 ml crushed pineapple and liquid

2 ½ cups carrots, peeled and grated

1 package shredded coconut

Mix together and add dry ingredients to wet mixture:

2 cups flour

2 teaspoons baking soda

2 teaspoons cinnamon

Pour mixture into greased 9x13 inch pan. Bake cake for 45-60 minutes at 350° F/180°C, checking for doneness. Let cake cool before frosting with cream cheese icing.

Cream Cheese Icing

8 oz cream cheese, softened

2 tablespoons butter, softened

1 ½ cup icing sugar

1 teaspoon vanilla extract

1 teaspoon cream

Put cream cheese and butter together in a mixing bowl and beat with a beater until well blended. Gradually add icing sugar until fluffy. Add vanilla extract and blend. Add cream and beat mixture until frosting is creamy.