

14-Carat Cake

Makes 12 servings.

Ingredients

- 2 cups sifted flour
- 2 tsp. baking powder
- 1 1/2 tsp. baking soda
- 1 1/2 tsp. salt
- 2 tsp. ground cinnamon
- 2 cups sugar
- 1 1/2 cups salad oil
- 4 eggs
- 2 cups finely shredded carrots
- 1 (8 oz.) can crushed pineapple, drained
- 1/2 cups chopped walnuts
- 1 cup flaked coconut

Directions

Sift together flour, baking powder, baking soda, salt and cinnamon in mixing bowl. Add sugar, oil and eggs. Beat at medium speed of electric mixer for 1 minute. Stir in carrots, pineapple, walnuts and coconut. Bake at 350° in 3 greased and floured 9-inch round cake pans for 40 minutes. Or bake in greased and floured bundt pan for 1 hour. Test for doneness before removing from oven. Cool in pans on racks for 10 minutes. Remove from pans and cool on racks. Frost with [Cream Cheese Frosting]({{< relref “cream-cheese-frosting” >}}).