

Vicki's Carrot Cake

Cake

3 eggs	2 cups flour
¾ cup vegetable oil	2 tsp. baking soda
¾ cup buttermilk	2 cups shredded carrots
1 ½ cups sugar	1 cup flaked coconut
2 tsp. vanilla	1 (8-oz) can crushed pineapple
2 tsp. cinnamon	1 cup raisins
¼ tsp. salt	

Frosting

½ cup butter	1 (8 oz) cream cheese
1 tsp vanilla	4 cups confectioners' sugar

Cake

Preheat oven to 325. Grease and flour a 9 x 16-inch pan
Sift together flour, baking soda, salt and cinnamon. Set aside.
Combine eggs, buttermilk, oil, sugar and vanilla. Mix well.
Add flour mixture and mix well. Set aside.
Combine shredded carrots, coconut, pineapple and raisins.
Add carrot mixture to batter. Fold in well.
Pour into prepared pan, and bake at 325 for 1 hour.
Check with toothpick.

Frosting

Combine butter, cream cheese, vanilla, and sugar.
Blend until creamy.
Frost cake.