

Carrot Cake

Patricia Cooper

2 cups sugar
3 cups flour
2 tsp. baking soda
½ tsp. salt
1 tsp. cinnamon
2 cups grated carrots
3 eggs, slightly beaten
1 ½ cups salad oil
1 flat can crushed pineapple
½ cup coconut
1 tsp. vanilla
1 tsp. butter flavoring

icing:

1 box powdered sugar
1 (8 oz.) pkg. cream cheese
½ stick butter
1 tsp. vanilla
½ tsp. butter flavoring

Mix all dry ingredients in bowl. Add oil, eggs, pineapple, and flavorings. Beat well. Fold in carrots and coconut. Pour into two greased and floured 9-inch square pans. Bake at 350° for 35 to 40 minutes. Oblong pan may take longer to bake. Test with toothpick.

icing: Mix all ingredients together and spread on cooled cake. Top with chopped pecans.

Pumpkin Pie Cake

Patricia Cooper

1 can Libby's pumpkin
1 can Eagle Brand milk
3 eggs, beaten
½ cup sugar
2 tsp. pumpkin pie spice or
1 tsp. cinnamon

½ tsp. ginger
¼ tsp. cloves
1 box yellow cake mix
1 cup chopped pecans
1 ½ sticks butter, melted

Mix first 7 ingredients and pour in large greased Pyrex dish. Crumble cake mix over pumpkin mixture. Sprinkle with pecans. Drizzle with melted butter. Bake at 350° for 45 minutes to 1 hour.