

## CARROT CAKE SUPREME

### Cake:

2 cups all purpose flour  
2 tsp. soda  
½ tsp salt  
2 tsp cinnamon  
3 large eggs  
2 cups sugar  
¾ cup oil  
¾ cup buttermilk  
2 tsp vanilla  
2 cups grated carrot  
1 (8oz) crushed pineapple, drained  
1 (3 ½ oz) can flaked coconut  
1 cup chopped pecans

### Buttermilk Glaze:

1 cup sugar  
1 ½ tsp baking soda  
½ cup buttermilk  
½ cup butter or margarine  
1 tsp light corn syrup  
1 tsp vanilla

Grease three 9 inch round pans. Line with wax paper, grease, flour and set aside. Stir together first 4 ingredients. Beat eggs and next 4 ingredients until smooth. Add flour mixture, beating until blended. Fold in carrot and next 3 ingredients. Pour into pans and bake at 350 degrees for 25 to 30 minutes.

Drizzle warm Buttermilk Glaze evenly over warm cake. Cool in pans on wire racks 15 minutes. Remove from pans, peel off wax paper, and let cool completely (glaze side up) on wire racks.

### Deluxe Pecan-Cream Cheese Frosting:

1 (8oz) package cream cheese, softened  
1 (3oz) package cream cheese, softened  
¾ cup butter, softened  
1 (16oz) package powdered sugar, sifted  
1 ½ tsp vanilla extract

Beat first 3 ingredients until smooth. Gradually add powdered sugar, beating until fluffy. Stir in vanilla

Frost Cake and chill several hours or overnight before slicing.  
Keep refrigerated. Serves 16