

CARROT PINEAPPLE CAKE
VERY GOOD

SIFT TOGETHER 2 CUPS FLOUR, 2 TSP BAKING POWDER, 1 1/2 TSP BAKING SODA, 1/2 TSP BAKING SODA, 1 TSP SALT, AND 2 TSP CINNAMON. SET ASIDE.

MIX 1 CUP COOKING OIL, 2 CUPS SUGAR AND 4 EGGS. BEAT AFTER ADDITION OF EACH EGG. ADD DRY INGREDIENTS AND MIX WELL. ADD 2 CUPS GRATED RAW CARROTS, 1 SMALL CAN CRUSHED PINEAPPLE AND 1 CUP CHOPPED PECANS. GREASE AND FLOUR A BUNDT PAN OR USE 4 SMALL LOAF PANS. BAKE AT 350 DEGREES FOR 1 HOUR IN THE BUNDT PAN. BAKE LESS IF YOU USE SMALL LOAF PANS. YOU MAY FROST THE CAKE WITH 1-3 OZ. PACKAGE OF PHILADELPHIA CREAM CHEESE MIXED WITH 1/2 STICK OF OLEO. ADD ENOUGH POWDERED SUGAR TO MAKE OF SPREADING CONSISTENCY. SPREAD ON COOL CAKE.

BANANA NUT CAKE

2 CUPS FLOUR
1 TSP BAKING POWDER
1/2 TSP SALT
2 EGGS
2 MASHED RIPE BANANAS
1 TSP VANILLA
1/2 CUP SUGAR
1 CUP BROWN SUGAR
1/2 CUP SHORTENING
1/2 CUP CHOPPED NUTS

DISSOLVE 1 TSP SODA IN 3/4 CUP BUTTERMILK. PREHEAT OVEN TO 375 DEGREES. GREASE AND LIGHTLY FLOUR 2 8-INCH PANS. MIX TOGETHER ALL DRY INGREDIENTS. ADD THE SODA/BUTTERMILK MIXTURE AND EGGS. ADD REMAINING INGREDIENTS. MIX WELL. BAKE 30 MINUTES. FROST WITH 1/2 CUP MELTED OLEO, 1 MASHED BANANA, AND ENOUGH POWDERED SUGAR TO THICKEN. MAY SPRINKLE 1/2 CUP CHOPPED NUTS ON TOP.