

Carrot Pineapple Cake

Sharon McFarland

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*2 cups sugar
1 1/2 cups oil
4 eggs
1 small can crushed
pineapple
2 cups flour
2 teaspoons baking soda
1 teaspoon cinnamon
1/2 teaspoon salt
2 cups shredded carrots
1 teaspoon vanilla*

Preheat the oven to 375 degrees.

In a bowl, cream together the sugar and oil.

Add the eggs one at a time at high speed with a mixer.

Add the pineapple.

In a bowl, sift together the flour, baking soda, cinnamon and salt. Add slowly to the egg mixture. Beat well.

Add the carrots and vanilla. Mix well.

Bake for 45 minutes or until done.

Per Serving (excluding unknown items): 5918 Calories; 350g Fat (52.5% calories from fat); 55g Protein; 659g Carbohydrate; 18g Dietary Fiber; 848mg Cholesterol; 3960mg Sodium. Exchanges: 12 1/2 Grain(Starch); 3 Lean Meat; 5 Vegetable; 2 1/2 Fruit; 67 Fat; 27 Other Carbohydrates.