

Blue Ribbon Carrot Cake

Freeze now and frost later, or frost and refrigerate for several days.

2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons cinnamon
1/2 teaspoon salt
3 eggs
3/4 cup vegetable oil
3/4 cup buttermilk
2 cups sugar

2 teaspoons vanilla extract
1 (8-oz.) can crushed pineapple, drained
2 cups grated carrots
3-1/2 oz. shredded coconut
1 cup coarsely chopped walnuts (4 oz.)
Buttermilk Glaze, see below
Cream Cheese Frosting, see below

Buttermilk Glaze:

1 cup sugar
1/2 teaspoon baking soda
1/2 cup buttermilk

1/4 lb. butter or margarine
1 tablespoon corn syrup
1 teaspoon vanilla extract

Cream Cheese Frosting:

1/4 lb. butter or margarine, room temperature
1 (8-oz.) pkg. cream cheese, room temperature
1 teaspoon vanilla extract

2 cups powdered sugar
1 teaspoon orange juice
1 teaspoon grated orange peel

Preheat oven to 350°F (175°C). Generously grease a 13" x 9" baking dish or two 9-inch cake pans; set aside. Sift flour, baking soda, cinnamon and salt together; set aside. In a large bowl, beat eggs. Add oil, buttermilk, sugar and vanilla; mix well. Add flour mixture, pineapple, carrots, coconut and walnuts. Stir well. Pour into prepared baking dish or pans. Bake 55 minutes or until wooden pick inserted in center comes out clean. While cake is baking, prepare Buttermilk Glaze. Remove cake from oven and slowly pour glaze over hot cake. Cool cake in pan until glaze is totally absorbed, about 15 minutes. Turn out of pan, if desired. Cool completely. May be frozen; see freezing table, Cakes, page 4. Prepare Cream Cheese Frosting. Frost cake. Refrigerate until frosting is set. May be refrigerated several days. Serve chilled. Makes 20 to 24 servings.

Buttermilk Glaze:

In a small saucepan, combine sugar, baking soda, buttermilk, butter or margarine and corn syrup. Bring to a boil. Cook 5 minutes, stirring occasionally. Remove from heat and stir in vanilla.

Cream Cheese Frosting:

Cream butter or margarine and cream cheese until fluffy. Add vanilla, powdered sugar, orange juice and orange peel. Mix until smooth.