

Four Sisters Carrot Cake

Lori Larkey
(Sheila Thomas, Misawa Japan 1991)

2 Cups All Purpose Flour
2 teaspoons Baking Soda
1/2 Teaspoon Salt
2 teaspoons Cinnamon

3 Eggs
3/4 Cup Oil
3/4 Cup Buttermilk
1 - 8 oz. Crushed Pineapple (drained)
2 Cups Grated Carrots
3 oz. Coconut
1 Cup Firmly packed Brown Sugar
1 Cup Sugar
2 teaspoons Vanilla
2 Cups Chopped Nuts

Topping:

1 Cup Sugar
1/2 teaspoon Baking Soda
1/2 Cup Buttermilk
1/2 Cup butter
1 teaspoon Corn Syrup
1 teaspoon Vanilla

Sift dry ingredients, set aside. In a large bowl, beat eggs, add oil, buttermilk, brown sugar, sugar and vanilla.

Mix well.

Add dry ingredients, blending thoroughly. Mix in pineapple, carrots, coconut, nuts.

Pour into a well greased & floured 9 x 13 pan.

Bake at 350 degrees for 55 minutes.

Topping:

In a large saucepan, mix together all ingredients but vanilla. Boil for 5 minutes. Remove from heat and add Vanilla. Pour over hot cake. (Use a large saucepan because when it boils, it needs the space so it won't boil over).