

PUMPKIN CARROT CAKE - Christopher Lebel

CAKE:

1 teaspoon baking soda

2 cups flour

1 teaspoon cinnamon

1 teaspoon clove

1 teaspoon nutmeg

1 teaspoon salt

1/2 cup brown sugar

1/2 cup sugar

1/2 cup oil

1 cup pumpkin

3 eggs

1 cup buttermilk

1 cup each of raisins, grated carrots and coconut

1. Mix the baking soda, flour, cinnamon, clove, nutmeg and salt in a bowl and set aside.
2. Mix all the wet ingredients and add to the bowl of dry ingredients. Stir until mixed.
3. Toss in the raisins, carrots and coconut.
4. Spray three 9-inch round cake pans. Put equal parts of the batter in each pan. Bake at 375 degrees for about 20 minutes.

FROSTING:

1 pound unsalted butter

1 pound 10X sugar

Pinch of salt

Add all in mixer on slow until combined. Frost cake as desired.