

MACADAMIA NUT CAKE

$\frac{1}{2}$ c OIL

2 c SUGAR

4 EGGS

$1\frac{1}{4}$ tsp VANILLA

2 c. FLOUR.

1 tsp CINNAMON

$\frac{1}{2}$ " NUTMEG.

2 tps. Bkg. SODA.

1 tsp. " Powder.

1 tsp. SALT.

1 CAN ($1\frac{1}{4}$ #) CRUSHED PINEAPPLE
LIGHTLY DRAINED

375° 9x13 GREASED FL.
(35 min)

OR 2- 8" pans
(30 min.)

THIS IS NOT LONG
ENOUGH!!

1- 9" Loaf. 50m

1- Tail 7 $\frac{1}{2}$. 45m

approx ↑

3. C. GRATED CARROT.
1 $\frac{1}{2}$ C. Chpd. mac. Nuts.

Oil, sugar, eggs & VANILLA, together
COMBINE DRY INGRED. ADD to First mix beating
well - ADD PINEAPPLE ($\frac{1}{3}$ bn frosting)
CARROTS & NUTS.

Frosting

1 6 oz. pkg. CREAM CHEESE
1 # powdered SUGAR.
 $\frac{1}{2}$ C Butter.
 $\frac{1}{3}$ C PINEAPPLE
 $\frac{1}{3}$ C Chpd. mac. Nuts

Sprinkle with $\frac{1}{4}$ C.
Finely grnd nuts.

(This is too much FOR
8" pans)