Pam's Zucchini Carrot Cake

2 cups flour

2 tsp baking soda

2 tsp cinnamon

¼ tsp salt

1 cup finally shredded carrots (about 2 medium)

1 cup finally shredded zucchini (about 2 small or one medium)

1 cup flaked coconut

1 cup chopped pecans (or walnuts)

1 8 ounce can crushed pineapple with juice (unsweetened)

1 cup golden raisins

3 eggs

¾ cup buttermilk

¾ cup vegetable oil

1 ½ cups sugar

2 tsp vanilla extract

Preheat oven to 350. Grease a 9x 13 pan. Sift together dry ingredients. Squeeze carrots and zucchini in a folded paper towel until excess moisture is gone. Then in another bowl mix carrots, zucchini, coconut, nuts and vanilla. Whisk together eggs, milk, oil, vanilla and sugar. Combine the dry ingredients, the vegetable mixture and the egg mixture. Stir gently until well combined. Pour into prepared pan and bake about 50 to 55 minutes until a toothpick comes out of the center clean. Cool. Can be iced with frosting below or any other favorite.

Basic Cream Cheese Frosting:

1/2 cup butter, softened	4 cups confectioners' sugar
8 ounces cream cheese	2 teaspoons almond extract

DIRECTIONS:

1. Beat softened butter and cream cheese until well blended.
2. Add powdered sugar and almond extract. Beat until creamy.