

🍷 The Leesburg Assembly Carrot Cake 🍷

one 2-layer cake

2 C flour
2 tsp baking soda
½ tsp salt
2 tsp ground cinnamon
3 eggs, well beaten
¾ C vegetable oil
¾ C buttermilk
2 C sugar
2 tsp vanilla
1 (8 oz) can crushed pineapple, drained
2 C grated carrots
1 (3 ½ oz) can flaked coconut
1 C chopped walnuts
Buttermilk Glaze
Orange-Cream Cheese Frosting

1. Combine flour, soda, salt, & cinnamon; set aside.
2. Combine eggs, oil, buttermilk, sugar, & vanilla; beat until smooth.
3. Stir in flour mixture, pineapple, carrots, coconut, & chopped walnuts.
4. Pour batter into 2 greased & floured 9" round cake pans.
5. Bake at 350° for 40 minutes or until wooden pick inserted in center comes out clean.
6. Immediately spread Buttermilk Glaze evenly over layers.
7. Cool in pans 15 minutes; remove from pans, & cool completely.
8. Spread Orange-Cream Cheese Frosting between layers & on top & sides of cake.
9. Store cake in refrigerator.

Buttermilk Glaze (1½ C)

1 C sugar
½ tsp baking soda
½ C buttermilk
½ C butter
1 T light corn syrup
1 tsp vanilla

1. Combine sugar, baking soda, buttermilk, butter, & corn syrup in a heavy saucepan.
2. Bring to a boil; cook 4 minutes, stirring often.
3. Remove from heat, & stir in vanilla.

Orange-Cream Cheese Frosting

½ C butter, softened
1 (8 oz) package cream cheese, softened
1 tsp vanilla
2 C sifted powdered sugar
1 tsp orange juice
1 tsp grated orange rind

1. Combine butter & cream cheese, beating until light & fluffy.
2. Add vanilla, powdered sugar, juice, & rind & beat until smooth.