

Carrot Cake

1 can (20 ounces) Dole Crushed Pineapple in Syrup	2 teaspoons vanilla extract
1 cup butter, softened	3 cups flour
1 cup packed brown sugar	2 teaspoons baking soda
1 cup granulated sugar	1 teaspoon ground cinnamon
4 eggs	1 teaspoon ground ginger
1 pound carrots, shredded	½ teaspoon salt
1 cup raisins	Silky Frosting

Drain pineapple well, pressing out excess syrup with back of spoon. Cream butter and sugars until light and fluffy. Beat in eggs until blended. Beat in pineapple, carrots, raisins and vanilla. Combine flour, soda, cinnamon, ginger and salt. Beat small amounts of dry ingredients into pineapple mixture until well blended. Pour into greased and floured 13x9" baking pan. Bake in 350°F oven 50 to 60 minutes until toothpick inserted comes out clean. Cool completely. Spread with Silky Frosting. Makes 20 servings.

Silky Frosting:

1 package (8 ounces) cream cheese, softened	1 tablespoon fresh lemon juice
½ cup butter, softened	1 teaspoon fresh grated lemon peel
	1½ cups sifted powdered sugar

Cream the cheese and butter until light and fluffy. Beat in lemon juice and peel. Gradually beat in powdered sugar until well blended and smooth.

Black Bottom Cupcakes

#1 Mixture:

Combine

6 ounces cream cheese	¼ teaspoon salt
2 beaten eggs	2/3 cup sugar

Beat well, stir in

12 ounce package Semi-Sweet Chocolate Chips

Set above aside.

#2 Mixture:

Sift together

3 cups flour	2 cups sugar
½ cup unsweetened cocoa	1 teaspoon salt
2 teaspoons baking soda	

Add

2 cups water	2 tablespoons vinegar
2/3 cup cooking oil	2 teaspoons vanilla

Beat well together.

Fill 36 large cupcake liners with #2 mixture a little more than half. Drop one teaspoon #1 mixture on top of each. Bake at 350°F for 25 minutes.