

Carrot Zucchini Cake

2 Egg
1 c Carrot; grated
1 c Sugar
1 c Zucchini; grated
2/3 c Oil
1/4 c Coconut; shredded
3/4 c Flour
1 tsp Baking powder
1 tsp Baking soda
1 tsp Cinnamon
3/4 tsp -Salt

Cream Cheese Icing:

1 pk Cream cheese; 4 oz
1/4 c Butter
1 tsp Orange rind; grated
2 c Icing sugar
1 tsp Vanilla

CAKE: Preheat oven to 350F. Grease & flour 9" pan. Beat eggs with sugar till frothy. Gradually beat in oil. Combine dry ingredients, add to 1 st mixture in large bowl & beat together till mixed (batter will be thick). Add carrots, zucchini & coconut. Beat. Pour into pan. Bake at 350F for 30 min. Frost when cool.

ICING: Beat cream cheese (room temp) & butter together till creamy. Beat in icing sugar, vanilla & orange rind till creamy. Spread.