# Carrot Cake II

*Janet Bottone*
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*2 1/2 cups all-purpose flour*
*2 cups sugar*
*1/2 teaspoon salt*
*1 teaspoon baking soda*
*2 teaspoons cinnamon*
*4 eggs*
*1/2 cup pineapple juice*
*1 1/2 cups vegetable oil*
*2 cups shredded carrots*
*1 teaspoon vanilla extract*
*1 can (8 ounce) crushed pineapple with juice*
*1 cup raisins*
*1 cup shredded coconut meat*
*1 cup chopped walnuts or pecans*
*FROSTING*
*1 package (12 ounce) cream cheese, softened*
*1 1/2 cups confectioner's sugar*
*1/2 cup margarine or butter, softened*
*1 teaspoon vanilla*
*1/2 cup walnuts or pecans, finely chopped*

Preheat the oven to 350 degrees.

In a bowl, combine the flour, salt, baking soda and cinnamon.

In another bowl, combine the nuts, coconut and raisins.

In a mixer, combine the eggs, sugar, pineapple juice, oil and vanilla. When mixed, add the crushed pineapple and carrot. Add the nuts mixture. Mix well for about 1 minute.

Add the flour mixture. Mix for at least 2 minutes.

Pour the batter into a greased baking pan or cupcake wrappers.

Bake for one hour for a cake, 30 minutes for cupcakes or 15 minutes for mini cupcakes.

Make the frosting: In a bowl, combine the cream cheese, confectioner's sugar, butter, vanilla and nuts. Beat well.

Allow to cool before frosting.