

PINEAPPLE ZUCCHINI CAKE WITH CREAM CHEESE FROSTING

1 1/2 c. flour
1 1/4 c. sugar
1/2 c. coconut
2 tsp. baking soda
2 tsp. cinnamon
1 tsp. salt
3 Tbls. vegetable oil
2 large eggs
1 tsp. vanilla
2 c. grated unpeeled zucchini
1 (20 oz.) can crushed pineapple, drained (Reserve juice in case you need it for the cake batter or frosting.)

Preheat oven to 350*. Spray a 9x13 pan with cooking spray. In large bowl, combine the flour, sugar, coconut, baking soda, cinnamon, and salt. In another bowl, combine the oil, eggs and vanilla. Add the mixture to the flour mixture, as well as the zucchini and pineapple. Stir until it all comes together. If batter seems to dry after mixing well, add a little pineapple juice. (I did not need to add any juice.) Pour batter into pan and bake until a tester comes out clean, 30-35 minutes. Cool completely.

Cream Cheese Frosting

8 oz. cream cheese
2 Tbls. butter, softened
2 c. powdered sugar
2 tsp. vanilla
Splash of milk or pineapple juice, if necessary

Beat cream cheese and butter until light and fluffy. Add the powdered sugar and mix well; then beat in vanilla. Spread on cooled cake and store in refrigerator.