

Pineapple Carrot Cake

- | | |
|-------------------|------------------------|
| 3 c flour | 8 oz. Dr. pineapple |
| 2 Tsp cinnamon | crushed, reserve juice |
| 1 Tsp b. powder | 3 lightly b. egg |
| 1 1/2 tsp b. soda | 1 1/2 c veg oil |
| 1 1/2 = soda | 2 Tsp vanilla |
| 2 c sugar | 2 c gr. carrots |
| | 1 1/2 c Ch. walnuts |

Sift 1st ingredients into bowl. Add

pineapple syrup, eggs, oil + vanilla

Rest 3 min. Stir in drained pine

apple, carrots + nuts. Transfer into

greased + floured 12 c bundt pan

Bake @ 325° for 1 1/2 hr. or until

cake tests done. Cool ^{in pan} on rack.

10-15 min. Turn out on rack

to finish cooling.

LUCERNE
LIONS CLUB

Fish Fry

SATURDAY, MAY 2nd, 1981 At The Lucerne
Lions Hall

All You
Can Eat

Serving From 12 noon - 8 p.m.

DONATION:

INCLUDES: Coffee
or Orange Drink

Adults . . . \$3.00

Children Under 12 . . . \$1.50

(Pie Extra)

(PRE-SCHOOLERS FREE)

Carrot Cake Icing

8 oz soft cream cheese

1/2 c butter - room temp.

2 T milk

2 tsp vanilla

1 lb pow sugar, sifted

1/2 c raisins (soaked 10 min in
1 c hot water, drain thoroughly)

1/4 c ch walnuts.

Cream butter + cr. cheese

together. Beat in milk + vanilla

Gradually add sifted powdered
sugar + beat till smooth.

Stir in raisins + nuts.

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