

INGREDIENTS

Carrot Cake

- 2 cups (500 mL) sugar
- 1 cup (250 mL) vegetable oil
- 4 **eggs** 
- 1 tsp. (5 mL) vanilla 
- 2 cups (500 mL) **carrots**, grated 
- 1 cup (250 mL) canned crushed **pineapple**, drained
- 2 cups (500 mL) **flour** 
- ½ tsp. (2 mL) salt
- 2 tsp. (10 mL) baking powder
- 1 ½ tsp. (7 mL) baking soda
- 2 tsp. (10 mL) **cinnamon** 
- ½ cup (125 mL) walnuts, chopped
- ⅔ cup (160 mL) coconut flakes 

Cream Cheese Icing

- ¼ cup (60 mL) semi-salted **butter**, softened
- 1 package (250 g) cream cheese, softened
- 1 ½ tsp. (7 mL) vanilla
- 2 tbsp. (30 mL) orange juice
- 1 ½ cups (375 mL) icing sugar

DIRECTIONS

Cake

1. Mix the sugar, oil, and eggs in a bowl. Mix in the vanilla. In another bowl, mix the other ingredients. Incorporate the dry ingredients into the wet ingredients.
2. Pour the batter into a greased cake pan. Bake at 350 °F (180 °C) for 75 minutes. Let cool for 15 minutes.

Icing

3. Whip all of the ingredients in a bowl until the icing is smooth. Spread the icing over the cooled cake.

INN TREASURE Grocery Store

La Constellation
du Granit



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EN ESTRIE



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Take part in a treasure hunt... at the grocery store!

Pirates have hidden fabulous treasure and to find it, you must find the six ingredients shown on the treasure map below.

Enjoy your search sailor!



**CONGRATULATIONS, YOU'VE
FOUND THE PIRATE TREASURE!**



Carrots



Flour

Cinnamon



Pineapple



Eggs

Butter

