



Carrot Cake



Carrot cake:

- 2 c sugar
- 1½ c vegetable oil
- 4 eggs
- 2 c flour
- 2 t baking powder
- 1½ t baking soda
- 1 t salt
- 1 t cinnamon (optional)
- 2¾ c shredded carrots (approx. 6 carrots)
- 1 8-oz. can crushed pineapple, drained
- 1 c flaked coconut
- ¾ c chopped walnuts or pecans (optional)
- additional nuts for garnish

Cream cheese frosting:

- 16 oz. cream cheese, room temperature
- 1 c butter, room temperature
- dash salt
- 6 c powdered sugar
- 2 t vanilla

Grease and flour two 9-inch round cake pans*. Set aside. Beat sugar, vegetable oil, and eggs until blended. Add flour, baking powder, baking soda, salt, and cinnamon (optional). Mix until dry ingredients are incorporated. Stir in carrots, pineapple, and coconut. Stir in nuts if desired. Fill prepared pans half full (discard any remaining batter as pans will overflow). Bake at 325°F for 35-40 minutes or until toothpick inserted into cake comes out clean. Cool 10 minutes. Remove from pans.

Make frosting by beating cream cheese and butter until blended. Add salt. Gradually beat in powdered sugar until smooth. Blend in vanilla. Place one round cake on plate dusted with powdered sugar. Cover first layer with frosting. Place second cake on top of frosting layer. Frost top and sides of cake. Garnish with nuts if desired. Store in airtight container.

*Can bake in 9 x 13 pan and half the frosting recipe.