



Carrot Cake

This is one of best carrot cake recipe, with walnuts, coconut, and pineapple, and a cream cheese frosting.

Prep time: 25 minutes

Cook time: 50 minutes

Yield: Serves 12-16

INGREDIENTS

Cake:

3 cups unbleached all-purpose flour

2 cups sugar

1 teaspoon salt

1 Tbsp baking soda

1 Tbsp cinnamon

1 1/2 cups olive/vegetable oil

4 large eggs, lightly beaten

1 Tbsp vanilla extract

1 1/2 cups shelled walnuts/pecan, chopped (more whole or chopped for topping) or raisins

1 1/2 cups sweetened, shredded coconut

2 cups of finely grated carrots

1/2 cup of apple sauce
1 cup of drained crushed pineapple (Del Monte Pineapple)

Frosting:

12 oz cream cheese, at room temperature
9 Tbsp unsalted butter, room temp
3 3/4 cups of confectioners' sugar
1 1/2 teaspoons vanilla extract
3 Tbsp lemon juice

METHOD

1 Preheat oven and prepare cake pans: Preheat oven to 350°F. Butter two 9 inch cake pans. Cut out rounds of wax paper and place at bottoms of cake pans. Butter the top of the wax paper rounds.

2 Make carrot cake batter: Sift dry ingredients into a bowl. Add oil, eggs, and vanilla. Beat well. Fold in chopped walnuts, coconut, carrots, apple sauce and pineapple.

3 Bake: Pour batter into pans. Set on the middle rack of oven and bake at 350°F for 45-50 minutes (shift positions of cakes front-to-back if necessary about halfway through), until edges have pulled away from sides and a toothpick or sharp knife tip inserted into the center of the cake comes out clean.

Cool on a cake rack.

4 Make cream cheese frosting: Beat together the cream cheese and butter in a mixing bowl. Slowly sift in the confectioners' sugar and beat until mixture is free of lumps. Stir in vanilla and lemon juice.

5 Frost and decorate the cake: Once cakes have cooled, frost. Sprinkle top with chopped walnuts or arrange walnut halves in a crown around the top.