

Carrot Cake

This is Sam's (my grandfather) famous carrot cake recipe. Everyone who knew him knows of this carrot cake. He would always have some available for anyone who wanted it. We'll miss him, but his carrot cake legacy will always live on!

Submitted by **Brian D'Amico**

Prep Time: 20 mins

Cook Time: 1 hr

Additional Time: 20 mins

Total Time: 1 hr 40 mins

Servings: 15

Yield: 1 (8x12-inch) pan

Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- ¼ teaspoon salt
- 1 ½ cups white sugar
- 3 large eggs
- ¾ cup buttermilk
- ¾ cup vegetable oil
- 2 teaspoons vanilla extract
- 2 cups shredded carrots
- 1 (8 ounce) can crushed pineapple with juice
- 1 cup flaked coconut
- 1 cup chopped walnuts
- 1 cup raisins

Directions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour an 8x12-inch pan.
2. Sift flour, baking soda, cinnamon, and salt together in a medium bowl; set aside.

3. Mix sugar, eggs, buttermilk, oil, and vanilla together in a large bowl; gradually add flour mixture until just combined.
4. Combine shredded carrots, pineapple, coconut, walnuts, and raisins in a separate bowl; stir into cake batter using a large wooden spoon until combined. Pour batter into the prepared pan.
5. Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean, about 1 hour. Allow cake to cool for at least 20 minutes before serving.