

Carrot Pineapple Cake I



The carrots and pineapple work together to keep this cake moist and wholesome.

Prep: 30 mins

Cook: 45 mins

Total: 1 hr 15 mins

Servings: 24

Yield: 1 - 9x13 inch pan



Ingredients

2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon salt
2 teaspoons ground cinnamon
1 $\frac{3}{4}$ cups white sugar
1 cup vegetable oil
3 eggs
1 teaspoon vanilla extract
2 cups shredded carrots
1 cup flaked coconut
1 cup chopped walnuts
1 (8 ounce) can crushed pineapple, drained
1 (8 ounce) package cream cheese
 $\frac{1}{4}$ cup butter, softened
2 cups confectioners' sugar

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

Step 2

Mix flour, baking soda, baking powder, salt and cinnamon. Make a well in the center and add sugar, oil, eggs and vanilla. Mix with wooden spoon until smooth. Stir in carrots, coconut, walnuts and pineapple.

Step 3

Pour into 9x13 inch pan. Bake at 350 degrees for about 45 minutes. Don't panic, the center will sink a little. Allow to cool.

Step 4

To make the frosting: Cream the butter and cream cheese until smooth. Add the confectioners sugar and beat until creamy.

Nutrition Facts

Per Serving:

329 calories; protein 3.6g 7% DV; carbohydrates 37.6g 12% DV; fat 19.1g 30% DV; cholesterol 38.6mg 13% DV; sodium 287.7mg 12% DV.

Note: I thought the frosting for this recipe was a little gummy. However, Charles liked it. I think the frosting in the "Awesome Carrot Cake with Cream Cheese Frosting" recipe is better. The cake part in this recipe is really good, though.

