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Awesome Carrot Cake with Cream Cheese Frosting

A moist, dense and delicious cake. Prep Time: approx. 30 Minutes. Cook Time: approx. 40 Minutes. Ready in: approx. 1 Hour 40 Minutes. Makes 1 - 9x13 inch cake (24 servings).
Printed from **Allrecipes**, Submitted by **Tracy Kirk**

3 cups grated carrots	1 (8 ounce) can crushed pineapple with juice
2 cups all-purpose flour	3/4 cup chopped pecans
2 cups white sugar	
2 teaspoons baking soda	3 1/2 cups confectioners' sugar
1 teaspoon baking powder	1 (8 ounce) package Neufchatel cheese
1/2 teaspoon salt	1/2 cup butter, softened
1 teaspoon ground cinnamon	1 1/4 teaspoons vanilla extract
4 eggs	1 cup chopped pecans
1 1/2 cups vegetable oil	
1 1/4 teaspoons vanilla extract	

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.
- 2 In a large bowl, combine grated carrots, flour, white sugar, baking soda, baking powder, salt and cinnamon. Stir in eggs, oil, 1 1/4 teaspoon vanilla, pineapple and 3/4 cup chopped pecans. Spoon batter into prepared pan.
- 3 Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.
- 4 To Make Frosting: In a medium bowl, combine confectioners' sugar, Neufchatel cheese, 1/2 cup butter or margarine and 1 1/4 teaspoons vanilla. Beat until smooth, then stir in 1 cup chopped pecans. Spread on cooled cake.