

# From our kitchen to yours



Photo by Sharon Chen 2014, Food.com

## Carrot Cake

Courtesy of Lennie, [recipezaar.com](http://recipezaar.com)

**TOTAL TIME: 1 hr 5min YIELDS: 12 servings**

### Ingredients:

#### Cake

2 cups all-purpose flour  
2 tsp baking soda  
1 tsp baking powder  
1 tsp salt  
2 tsp ground cinnamon  
1 3/4 cups white sugar  
1 cup vegetable oil  
3 eggs  
1 tsp vanilla extract

2 cups

shredded carrots

1 cup

flaked coconut

1 cup

chopped walnuts

1 (8 oz.) can

crushed pineapple, drained

#### Icing

1 (8 oz.)

cream cheese, softened

cup

butter, softened

cups

icing sugar

### Directions:

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

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. Pour into 9x13 inch pan and bake for about 45 minutes. Don't panic, the centre will sink a little.

Allow to cool; when cool, ice the cake. You can certainly use your favourite cream cheese frosting to ice this cake, but the one I've included is highly recommended (I usually leave the cake in the 13x9 pan and just ice the top).

To make the frosting: Cream the butter and cream cheese until smooth; add the icing sugar and beat until creamy.

