Carrot Cake

Prep. Time: 1 Hour
Cook Time: 45 Minutes
Temperature: 350°F

Ingredients:

Cake:

- 2 cups sugar
- ¼ cup water
- 2 tsp baking soda
- 1 can (13 oz.) unsweetened crushed pineapple (drained)
- 2 tsp cinnamon
- 2 ¼ cup flour + 2 tsp
- 1 tsp salt
- 1 ½ cup oil
- 4 eggs
- 1 cup chopped nuts
- 3 cups grated carrots

Icing:

- ¾ confectioners sugar
- 1 cup chopped nuts
- 2 tsp vanilla
- 1-8 oz cream cheese
- ¼ cup evaporated milk
- ½ stick butter

Preparation:

Cake:

1. Cream sugar, oil and beaten eggs.
2. Add dry ingredients.
3. Fold in pineapple, carrots and nuts.
4. Pour in 9 x 13" pan that has been greased and floured.
5. Bake at 350° F for 40 to 45 minutes or until done. (Rises very little--mostly in the middle)
6. Refrigerate over night before icing if time permits.

Icing:

1. Cream sugar, cream cheese, butter and milk, beating until smooth then add vanilla.
2. Fold in nuts.
3. Spread over cake and refrigerate.

Makes 1 cake or 4 loafs (8 x 4 x 2 ½")

Variations:

Gluten Free-- Use one for one gluten free flour
Substitute-- Use coconut oil for a subtle coconut flavor
Add-- Raisins to cake batter, if desired (½ cup)

From the kitchen:
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