

CARROT CAKE

Internet

comments

Throw all your carrot cake recipes away. This one beats all!

notes

Preheat oven to 350 degrees.

Cut to fit then insert waxed paper into 3 8-inch, oiled cake pans (prevents cake from sticking to pan).

prepare in advance

Ingredients

Measure

3/4 cup raisins
 1-1/2 cups shredded coconut (about 7 oz.)
 2 cups plus 1 T sifted cake flour
 2 cups sugar (option: 1 white; 1 light brown)
 1 cup plus 2 T salad oil
 2 tsp. cinnamon
 1-1/2 tsp. salt
 1 T baking soda

Crush in plastic bag

1 cup plus 2 T walnuts

Drain well

1 cup plus 2 T crushed pineapple (1 lb. 4 oz. can)

Grate

3 C carrots

Beat

3 large eggs

For Icing, measure

1-1/2 lb. confectioners' sugar
 1 tsp. vanilla
 4 T orange juice

Soften

8 oz. cream cheese
 3/4 C margarine or butter

complete recipe

Sift together the flour with the cinnamon, salt, and baking soda.

Combine eggs, sugar, and oil and vanilla.

Beat on high speed until creamy and thick, 3-5 minutes.

Slowly add one-third of the dry ingredients at a time, to egg mixture.

Beat well after each addition. Batter will be really stiff.

One at a time fold in carrots, coconut, pineapple, walnuts, then raisins.

Divide into the 3 pans.

Bake 35-45 minutes, re-arranging pans once. Cake done when tester comes out clean.

Cool 5 minutes, then turn out onto rack to cool completely before icing.

Icing

Combine and beat until smooth the confectioners' sugar, the softened cream cheese the softened butter, and vanilla.

option: add orange juice.