

## Carrot Cake

Yields: 12 – 14 slices

3 large carrots (two cups grated)  
2 cups all-purpose flour  
2 teaspoons baking powder  
1 1/2 teaspoons baking soda  
1 1/2 teaspoons salt  
2 teaspoons ground cinnamon  
2 cups granulated sugar  
1 1/2 cups vegetable oil  
4 large eggs  
1 (8-oz) can crushed pineapple, drained  
1 cup sweetened flaked coconut  
1/2 cup chopped walnuts (more for decorating sides, if desired)  
2/3 cup raisins (optional, I omitted)  
1 batch of [Cream Cheese Frosting](#)

Put a rack in middle of oven and preheat oven to 350°F. Butter and flour two 9-inch cake pans, knocking out excess flour.

Shred enough carrots on smallest teardrop holes of box grater or with fine shredding disk in a food processor to measure 2 cups.

Sift together flour, baking powder, baking soda, salt and cinnamon into a large bowl. Stir in sugar, oil, eggs, carrots, pineapple, coconut, walnuts and raisins (if using).

Divide batter between cake pans and bake until a wooden pick or skewer inserted in center of cakes comes out clean, 35 to 45 minutes (mine was perfect at 40). Cool layers in pans on a rack for 5 minutes, then run a thin knife around edge of each pan and invert layers onto rack to cool completely.

Place one cake layer bottom side up on a cake plate and spread with some of frosting. Place remaining cake layer right side up on top and spread remaining frosting over top and sides of cake. Decorate as desired.

Source: Adapted from [The Ulterior Epicure](#)