

CARROT CAKE

Ingredients:

2 cups all-purpose flour
2 tsp baking soda
1 tsp salt
2 tsp cinnamon
2 cups sugar
1 1/4 cups vegetable oil
4 eggs
3 cups shredded carrots
1 8oz can crushed pineapple, drained
1 cup shredded sweetened coconut
1 cup chopped nuts, walnuts or pecans, optional

Directions:

Preheat oven to 350 degrees. Grease and flour two 8- or 9-inch pans.

Prep your carrots, pineapple and nuts first and set aside. In a small bowl, sift together your dry ingredients and set aside.

In a large bowl (you can use a stand mixer or hand mixer), combine sugar, oil and eggs. Mix on medium until combined, about 1 minute. Add your dry ingredients and mix until they just disappear into the batter. Scrape down your bowl. Add in the carrots, pineapple, coconut and nuts and mix on medium until evenly distributed. Scrape bowl again and stir with a spatula just to make sure everything is incorporated.

Divide batter between pans and bake for 45-50 minutes or until center is set. Allow to cool in pans for 15 minutes and turn out on a rack to cool completely.

This cake is delicious to snack on as is OR add some delicious cream cheese frosting for an amazing dessert. Keep it wrapped in an airtight container and it will stay delicious for several days at room temperature and a week in the refrigerator. It gets better with age. I like making it several days before I serve it.