



Carrot Cake
Basic carrot, pineapple,
nut, walnut c
a Cheese

CARROT CAKE *recipe* by Wendy Stevens

3 eggs, beaten
½ cup canola oil
1 cup buttermilk
1 ½ cups sugar
2 teaspoons vanilla extract
2 cups flour
1 ½ teaspoons ground cinnamon
1 teaspoon baking soda
1 teaspoon baking powder
¼ teaspoon salt
1 can (8 ounces) crushed pineapple, undrained
2 cups grated carrots
1 cup chopped walnuts
1 cup flaked coconut

Frosting

½ cup + 1Tbsp butter, softened
1 package (8 ounces) regular cream cheese
2 teaspoons vanilla extract
4 ¾ cups powdered sugar
1 tsp. cream or milk if needed to make the frosting spreadable

Preheat oven to 350°

In a mixing bowl, combine eggs, oil, buttermilk, sugar and vanilla. Mix well. Combine flour, cinnamon, baking soda and salt in another bowl, and whisk flour mixture into egg mixture. Stir in pineapple, carrots, nuts and coconut. Line three 9-inch round pans with parchment paper. Put 2 1/3 cups batter into each pan. Bake at 350° for 30-35 minutes. Remove the cakes from the pans after 10 minutes of cooling. Cool cake layers completely before frosting.

To make frosting, combine butter, cream cheese and vanilla. Beat until smooth or blend in a food processor. Add powdered sugar and beat until creamy. Add a little cream or milk if the frosting is too stiff. Spread on cooled cake layers, assemble cake and frost the outside of the cake.