

Mrs. Pat's Carrot Cake

RECIPE FROM MRS. PAT



Ingredients

Cake:

2 c. all-purpose flour
2 c. sugar
4 extra-large eggs
1 1/4 c. vegetable oil
2 grated carrots
1/2 c. SWP pecans
1/4 c. raisins
1/4 c. finely grated coconut
1 small can crushed pineapple
2 t. cinnamon
1 t. salt
1 1/2 t. baking soda
2 t. baking powder

Frosting:

2 - 8 oz. package cream cheese at room temperature
2 sticks unsalted butter at room temperature
4 c. powdered sugar, sifted
3/4 t. vanilla extract
1/4 t. almond extract

Directions

1. Preheat oven to 350°F. Prepare three 8-inch or three 9-inch baking pans with butter, parchment paper, and flour.
2. Place flour, sugar, cinnamon, salt, baking soda, and baking powder in bowl of electric mixer fitter with a paddle attachment. Blend ingredients together. Add in eggs, oil, and pineapple (juice included) and blend until just combined. Fold in carrots, pecans, raisins, and coconut.
3. Fill baking pans evenly with cake batter and bake for 25-30 minutes for 8-inch pans or 20-25 minutes for 9-inch pans or until a toothpick comes out clean. Allow cakes to cool for 30 minutes before removing from the pans then continue cooling on a cake rack.
4. Once the cakes are cooled prepare the frosting. Blend the cream cheese and butter on medium-high speed for 3 minutes. With the mixer on low slowly add the powdered sugar and extracts. Blend until well mixed remembering to scrap the bottom of the bowl as needed.
5. Frost cake and store in the refrigerator.

****I would not recommend using SWP pineapples for this because the juice from the can is not equally substituted. However, if SWP has baby carrots available you can substitute the two regular carrots for a handful of baby carrots.**