Recipe By Design

soft, luscious

Carrot Cake

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INGREDIENTS:

3/4 c. vegetable oil
2 c. sugar
3 eggs
2 c. cake flour
2 tsp. baking soda
1/2 tsp. Kosher salt
1 tsp. cinnamon
1/8 tsp. nutmeg
3/4 c. buttermilk
1 tsp. vanilla
2 c. shredded carrots
8 oz. crushed pineapple, drained
1/2 c. chopped pecans or walnuts
1 c. sweetened coconut flakes

Frosting
4 oz. butter, softened
16 oz. cream cheese, softened
1 tsp. vanilla
2 lbs. powdered sugar
1 tsp. lemon juice
1 tsp. lemon zest
Pinch of salt

INSTRUCTIONS:

Cake:
1. Preheat oven to Convection 325°F.
2. Combine the oil and sugar, then mix in one egg at a time.
3. Mix the flour, baking soda, salt, and spices.
4. Stir in sugar, oil, and egg mixture, along with buttermilk & vanilla.
5. Add pineapple and shredded carrots, coconut, and pecans.
6. Divide mixture evenly between three 9" round pans.
7. Bake for 25 to 30 minutes, until a toothpick inserted comes out clean.

Frosting:
1. Combine ingredients in a stand mixer.
2. Mix until well combined.
3. Let cool, then frost & garnish as desired.

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