

Loaded Carrot Cake

10 to 12 servings

Ingredients

- 1½ cups sugar
- 1 cup vegetable oil
- 3 eggs
- 2 cups all-purpose flour
- 2 tsp cinnamon
- ½ tsp nutmeg
- 1 tsp baking soda
- 1 tsp vanilla
- ½ tsp salt
- 3 cups grated carrots
- 1 small can crushed pineapple (8 Oz), drained (should be about ½ cup)
- 1 cup chopped nuts, pecans or walnuts
- ½ cup coconut

Heat oven to 350 degrees F. Spray bottom of 3 9-inch pans* with non stick spray or use our Pan Release.

Instructions

1. In a large bowl, beat sugar, oil and eggs until blended, about 30 seconds or so. Add flour, cinnamon, nutmeg, baking soda, vanilla and salt; beat about 1 minute on medium speed. By hand, stir in carrots, pineapple, nuts and coconut until combined. Pour into pans.
2. Bake for 40 to 45 minutes until toothpick inserted in center comes out clean. Cool completely, about an hour. Frost with cream cheese frosting, see below.

*This recipe will also make a 13x9-inch cake or 24 cupcakes (use liners).

Cream Cheese Frosting

Ingredients

- 8 oz cream cheese
- ½ cup butter, softened (1 stick)
- 4 cups powdered sugar (1 lb)
- 1 Tbsp milk
- 1 tsp vanilla
- ½ cup toasted nuts, small chop (optional)

Instructions

1. In a mixing bowl, beat cream cheese, butter, milk and vanilla until smooth. On low speed, add the powdered sugar in thirds. Turn mixer to high speed and beat until fluffy.
2. Spread frosting on cake, sprinkle with nuts or cinnamon if desired. Store covered in the refrigerator.

Tip

- I used pineapple in its own juice and unsweetened coconut; it tasted fine to me. But if you want additional sweetness, use sweetened pineapple and coconut.

KEYWORDS

loaded carrot cake recipe, basic carrot cake recipe