



HOME COOKING

with Cathy

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Spring time is here! I have a carrot cake recipe to share with you. I have used this same carrot cake recipe for many years. I have made it for catering events as well as for my son and daughter-in-law's wedding. It has never let me down! I hope you enjoy it as much as I have.



Carrot Cake with Cream Cheese Frosting

Ingredients:

- 2 cups white sugar
- 1 1/2 cups vegetable oil
- 3 eggs
- 2 tsp. vanilla
- 2 1/4 cups all purpose flour
- 1 tsp. cinnamon
- 2 tsp. baking soda
- 1 tsp. salt
- 2 cups shredded carrots
- 2 cups coconut (shredded unsweetened)
- 14 oz. can crushed pineapple-with juice
- 1 cup finely chopped pecans

Preparation:

1. Grease or line a 9x13 inch pan with parchment paper: Whisk together thoroughly in a large bowl: Flour, sugar, baking soda, salt and cinnamon.
2. Beat the 3 eggs slightly in a medium sized bowl and add 1 1/2 cups oil and vanilla to eggs and beat again.
3. Add the egg and oil mixture to the flour mixture and stir together well with a rubber spatula or beat on low speed:
4. Stir in: Shredded carrots, coconut, pineapple, pecans
5. Bake at 350F for 45-50 minutes or until a toothpick inserted into the center comes out clean. Cool cake completely and frost with Cream cheese frosting.

Cream cheese Frosting

- 8 oz. cream cheese- softened
- 2 tsp. vanilla
- 1/4 tsp salt
- 1/4 cup un-salted butter-softened
- 3 cups icing sugar

Cream together cream cheese, butter, vanilla and salt. Slowly mix in icing sugar until creamy and mixed well.