

# CARROT PINEAPPLE CAKE

## Ingredients

- 2 cups granulated sugar
- 1 1/3 cups vegetable oil
- 3 extra large eggs, room temperature
- 1 teaspoon vanilla extract
- 2 1/2 cups all purpose flour plus 1 tablespoon for raisins/walnuts
- 2 teaspoons ground cinnamon
- 2 teaspoons baking soda
- 1 1/2 teaspoons kosher salt
- 1 cup raisins
- 1 cup chopped walnuts
- 1 pound grated carrots
- 1/2 cup diced fresh pineapple



## For the Frosting

- 3/4 pound cream cheese, at room temperature
- 1/2 pound unsalted butter, at room temperature
- 1 teaspoon vanilla extract
- 1 pound confectioners' sugar, sifted

## For the decoration

- 1/4 cup chopped walnuts
- 1/4 cup candied pineapple (like Paradise)

## Instructions

Preheat the oven to 350 degrees F. Butter 2 (8-inch) round cake pans. Line with parchment paper, then butter and flour the pans.

Beat the sugar, oil, and eggs together in the bowl of an electric mixer fitted with the paddle attachment until light yellow. Add the vanilla. In another bowl, sift together 2 1/2 cups flour, the cinnamon, baking soda, and salt.

Add the dry ingredients to the wet ingredients. Toss the raisins and walnuts with 1 tablespoon flour. Fold in the carrots and pineapple. Add to the batter and mix well.

Divide the batter equally between the 2 pans. Bake for 55 to 60 minutes, or until a toothpick comes out clean. Allow the cakes to cool completely in the pans set over a wire rack.

For the frosting:

Mix the cream cheese, butter and vanilla in the bowl of an electric mixer fitted with the paddle attachment until just combined. Add the sugar and mix until smooth.

Place 1 layer, flat-side up, on a flat plate or cake pedestal. With a knife or offset spatula, spread the top with frosting. Place the second layer on top, rounded side up, and spread the frosting evenly on the top and sides of the cake. Decorate with diced walnuts and candied pineapple