

Pineapple Carrot Cake

Ingredients:

2 cups all-purpose flour (spooned & leveled)
2 teaspoons baking powder
1 teaspoon baking soda
1 and 1/2 teaspoons ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/2 teaspoon salt
3/4 cup canola or vegetable oil
4 large eggs, room temperature
1 and 1/2 cup light brown sugar
1/2 cup granulated sugar
1 (8-ounce) can crushed pineapple, drained
1 teaspoon pure vanilla extract
3 cup grated carrots, lightly packed
3/4 cup chopped walnuts
1/2 cup raisins (optional)



Instructions:

1. Preheat oven to 350°F. Spray a 9x13-inch (or two round pans) baking pan with non-stick cooking spray and set aside.
2. In a large mixing bowl, whisk together the flour, baking powder, baking soda, cinnamon, ginger, nutmeg, and salt until well combined. Set aside.
3. In a separate large mixing bowl, whisk together the oil, eggs, brown sugar, granulated sugar, crushed pineapple, and vanilla extract until fully combined. Add the grated carrots and chopped walnuts to the wet ingredients and stir until well combined.
4. Add the dry ingredients to the wet ingredients and mix with a whisk or rubber spatula until just combined, making sure not to over mix the batter.
5. Pour the cake batter into the prepared baking pan and spread around into one even layer.

Bake at 350°F for 35-45 minutes (less 30 minutes for 2 pans) or until the top of the cake is set and a toothpick inserted into the center of the cake comes out clean. If needed, tent with foil for the last 15-20 minutes of baking to prevent excess browning on top of the cake.

6. Remove from the oven, transfer to a wire rack, and allow to cool completely in the pan.

Cheese Frosting

Ingredients:

1 (8 ounce) package of cream cheese, softened

½ cup unsalted butter, softened

2 cups powdered sugar

1 teaspoon vanilla

Instructions:

1. Put cream cheese in a large bowl. Use a mixer to beat the cream cheese until it is smooth.
2. Add the butter and mix until combined and smooth.
3. Add the powdered sugar and vanilla. Beat until smooth. Scraping down the sides of the bowl.
4. Use a knife to top the cooled cake with frosting.