

Classic Carrot Cake Recipe

TOTAL TIME: Prep: 30 min. Bake: 35 min. + cooling **YIELD:** 12 servings

Ingredients

- 1 can (8 ounces) unsweetened crushed pineapple
 - 2 cups shredded carrots
 - 4 eggs
 - 1 cup sugar
 - 1 cup packed brown sugar
 - 1 cup canola oil
 - 2 cups all-purpose flour
 - 2 teaspoons baking soda
 - 2 teaspoons ground cinnamon
 - 1/4 teaspoon salt
 - 3/4 cup chopped walnuts
 - **FROSTING:**
 - 2 packages (8 ounces *each*) cream cheese, softened
 - 1/4 cup butter, softened
 - 2 teaspoons vanilla extract
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- 1-1/2 cups confectioners' sugar

Directions

- **1.** Drain pineapple, reserving 2 tablespoons juice (discard remaining juice or save for another use). In a large bowl, beat the carrots, eggs, sugars, oil, pineapple and reserved juice until well blended. In a small bowl, combine the flour, baking soda, cinnamon and salt; gradually beat into pineapple mixture until blended. Stir in walnuts.
- **2.** Transfer to a greased 13-in. x 9-in. baking dish. Bake at 350° for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.
- **3.** For frosting, in a large bowl, beat cream cheese and butter until smooth. Beat in vanilla. Gradually beat in confectioners' sugar until smooth. Spread over cake. **Yield:** 12 servings.