

# Carrot Cake

Author: Linda Taylor's recipe, my long-time friend from the Los Angeles Times

Carolyn T's  
Cookbook

Servings: 16



Description: Moist, nutty comfort food

Preparation Time: 45 minutes

Start to Finish Time: 2 hours

1. Preheat oven to 350°. Sift together the flour, baking powder, soda, salt and cinnamon into a large bowl. Add sugar, oil and eggs. Mix with a large spoon (do not beat), then add carrots, drained pineapple and walnuts.

2. Pour into a buttered and floured 9 x 13 glass pan, and bake for 1 hour, or until toothpick comes out clean.

3. Frosting: Cream butter, cheese and vanilla. Beat in sifted powdered sugar. If it's too thick add a few drops of milk until it reaches spreading consistency.

4. Frost cake and refrigerate until ready to serve. Refrigerate this cake (because cream cheese could spoil).

## CAKE:

2 cups flour

2 teaspoons baking powder

1 1/2 teaspoons baking soda

1 teaspoon salt

2 teaspoons cinnamon

2 cups sugar

1 1/2 cups vegetable oil

4 large eggs

2 cups grated carrots

20 ounces crushed pineapple, drained

1 1/2 cups chopped walnuts

## FROSTING:

1/2 cup butter

8 ounces cream cheese

1 teaspoon vanilla

2 pounds powdered sugar

Categories: Cold Food, Desserts,

Picnic

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

*Per Serving (excluding unknown items): 775 Calories; 39g Fat (44.5% calories from fat); 7g Protein; 103g Carbohydrate; 2g Dietary Fiber; 84mg Cholesterol; 437mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 1/2 Fruit; 7 1/2 Fat; 5 1/2 Other Carbohydrates.*