

Pineapple Carrot Cake with Cream Cheese Frosting

A moist, sweet carrot-pineapple cake with a light cream cheese frosting

Yield:

9 servings

Ingredients:

1 1/2 cups flour
1 cup sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon salt
1 teaspoon vanilla
2/3 cup oil
2 eggs
1 cup (packed) finely shredded carrot
1/2 cup crushed pineapple (with juice)

Frosting Ingredients:

3 ounces cream cheese, softened
1 tablespoon butter, softened
1 teaspoon vanilla
2 cups sifted powdered sugar
milk, as needed
1/2 cup chopped pecans, optional

Instructions:

1. To make the cake, sift dry ingredients together in a large bowl.
2. Add wet ingredients and mix on medium speed for 2 minutes.

3. Pour batter into a greased and floured 9×9-inch baking pan.
4. Bake at 350 degrees for 35 minutes or until cake tests done.
5. Cool 10 minutes on wire rack, and then remove from pan. Cover with a clean towel and frost when cool.
6. To make frosting, beat cream cheese, butter, and vanilla until fluffy. Add powdered sugar. Beat, adding a little milk as needed to achieve desired consistency. Sprinkle chopped pecans over the frosted cake, if desired.



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This recipe is from Tammy's Recipes.