

THE BEST CARROT CAKE

3 medium-sized carrots, peeled	2 teaspoons vanilla
2 cups all-purpose flour	1 cup chopped walnuts or pecans
2 cups sugar	
2 teaspoons baking soda	1 cup shredded coconut (sweetened variety)
2 teaspoons cinnamon	
1 cup corn oil	$\frac{3}{4}$ cup canned crushed pineapple, drained
3 eggs lightly beaten	

Directions:

Preheat oven to 350. Grease 9" x 13" baking pan. Line bottom of pan with waxed paper and grease paper.

Cut 2 carrots into 1" dice; place in a saucepan, cover with water & simmer until tender, about 10 minutes. Drain and puree in a food processor or blender. Set aside. Grate the remaining carrot; reserve.

Sift flour, sugar, baking soda and cinnamon into a large bowl. Add oil, eggs, and vanilla; beat well. Fold in carrot puree, grated carrot, nuts, coconut, and pineapple.

Pour batter into prepared pan. Bake until a toothpick inserted in the center comes out clean, about 1 hour. Cool cake in pan for 10 minutes before unmolding onto a rack, then let the cake cool completely before frosting.

Frosting:

4 ounces cream cheese, softened	$\frac{1}{2}$ teaspoon vanilla
3 tablespoons butter, softened	1 tablespoon lemon juice
1 $\frac{1}{2}$ cups confectioners' sugar, sifted	

Mix the cream cheese and butter together in a bowl. Slowly add confectioners' sugar and blend well. Stir in vanilla and lemon juice. Frost cooled cake. If desired, garnish with additional chopped walnuts or pecans.

Flo-ing at Home with Jan Hart