

CARROT CAKE

We made this cake for Deeann's birthday, and we weren't disappointed! This is easily the best carrot cake I have had, and the frosting is light and delicious, instead of heavy and dominant. I promise you won't be disappointed either! The frosting makes the proper amount for a layered cake, but is more than you will need for a 13 X 9 pan. I guess you'll just have to lick the bowl!

CAKE:

- 4 Eggs
- 1 ½ cups Vegetable Oil
- 2 cups Sugar
- 2 cups Flour
- 2 teaspoons Baking Soda
- ½ teaspoon Salt
- 2 teaspoons Cinnamon
- 1 cup Chopped Pecans
- 2 cups Grated Carrots
- 1 (8 oz) can Crushed Pineapple, drained
- ½ cup Golden Raisins

Heat oven to 350 degrees.

Beat eggs with mixer until lemon colored and fluffy, about 3 minutes on medium speed. Slowly blend in the oil, and even more slowly, add the sugar, scraping the sides of the bowl occasionally.

In a separate bowl, sift flour, baking soda, salt, and cinnamon together, then add nuts. Fold the dry ingredients, carrots, drained pineapple, and raisins into the batter and mix until incorporated.

Grease and flour (3) 8" pans, or (2) 9" pans, or (1) 9" by 13" pan/s. Pour the batter into the pans. If using 8" or 9" pans, bake for 35 minutes or until the cake begins to pull away from the sides of the pan. If using a 9" by 13" pan, bake 52 to 60 minutes. Test with a toothpick. Don't undercook it or the center will collapse and be gooey. Trust me, I know.... Place pans on a wire rack to cool. If using round pans, cool for 20 minutes, then remove from pans to complete cooling.

FROSTING:

- 8 ounces Cream Cheese
- 8 Tablespoons Butter
- 2 Pineapple rings from a can, chopped into little pieces
- 1 box (16 oz.) Powdered Sugar
- 1 teaspoon Vanilla

Blend the cream cheese and butter until smooth. Add sugar gradually (as always) and blend well. Add vanilla and pineapple. Spread the icing as desired, lick the bowl, and for best results, place the cake in the refrigerator for a while and serve chilled.

While you are eating this, keep in mind that there are carrots, pecans, raisins, and pineapple in this dish. Fruit, vegetables, nuts...all things that are good for you and that we should eat more of. Have seconds, it'll make you healthier!