

Carrot Cake

This cake recipe is a crowd favorite, no matter what season it is. Add some extra spice, rum, or brown butter during the cold months. During the spring, decorate it with flowers or maybe even hints of fruit.

Cake Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 2 teaspoons ground cinnamon
- 3 large eggs
- 2 cups sugar
- 3/4 cup vegetable oil
- 3/4 cup buttermilk
- 2 teaspoons vanilla extract
- 2 cups grated carrot
- 1 (8-ounce) can crushed pineapple, drained
- 1 (3 1/2-ounce) can flaked coconut
- 1 cup chopped pecans or walnuts

Cream Cheese Frosting

Ingredients

- 3/4 cup butter or margarine, softened
- 1 (8-ounce) package cream cheese, softened
- 1 (3-ounce) package cream cheese, softened
- 3 cups sifted powdered sugar
- 1 1/2 teaspoons vanilla extract

How to Make It

Line 3 (9-inch) round cake pans with wax paper; lightly grease and flour wax paper. Set pans aside.

Stir together first 4 ingredients.

Beat eggs and next 4 ingredients at medium speed with an electric mixer until smooth. Add flour mixture, beating at low speed until blended. Fold in carrot and next 3 ingredients. Pour batter into prepared cakepans.

Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Drizzle Buttermilk Glaze evenly over layers; cool in pans on wire racks 15 minutes. Remove from pans, and cool completely on wire racks.

Spread Cream Cheese Frosting between layers and on top and sides of cake.

How to Make The Frosting

Beat butter and cream cheese at medium speed with an electric mixer until creamy. Add powdered sugar and vanilla; beat until smooth.