

Betty Mae's Carrot Cake

Ingredients

Cake

2 1/2 cups grated carrots
1/2 cup crushed pineapple, drained
4 eggs
2 cups sugar
1 1/4 cups vegetable oil
2 cups flour
2 tsp baking soda
1/2 tsp salt
1 tsp ground cinnamon
1 cup chopped pecans

Frosting

1 package Philadelphia cream cheese
1 box powdered sugar
6 Tbsp butter
1 1/2 tsp vanilla extract
1 cup chopped pecans
1 cup coconut

Directions

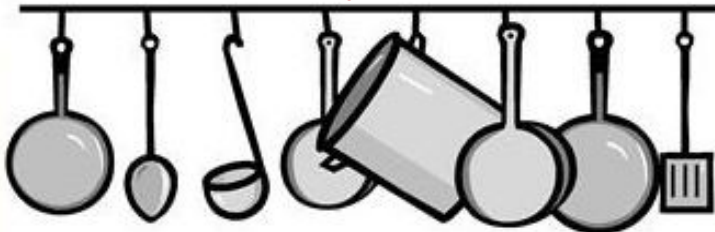
Cake: Preheat oven to 350 degrees. In a large bowl combine all dry ingredients except nuts. In a separate large bowl, with electric mixer, combine: eggs, oil, vanilla and carrots. Combine both bowls and mix well then stir in nuts. Grease three, 9-inch round pans. Divide mix evenly and bake for 30 minutes. Remove cakes from pans and cool.

Frosting: Using an electric mixer, combine all ingredients excepts nuts. Stir in nuts. If frosting is too stiff, add 2 to 3 tablespoons of milk. When cake is cool, frost each layer completely.



The joy on Greg Humbracht's face probably came from the anticipation of a freshly baked carrot cake.

Submitted by: Gina Walsh



"This will be the BEST carrot cake you will eat, my grandma's the ultimate baker!"