MAKE IT!
Maple Cream Carrot Cake

FOR THE CAKE

2 cups All Purpose Flour
1 ½ teaspoon Baking Powder
1 teaspoon Baking Soda
1 teaspoon Kosher Salt
1 teaspoon Cinnamon
½ teaspoon Nutmeg

2 cups Sugar
1 cup Vegetable Oil
3 Large Eggs, at room temperature
1 teaspoon Vanilla Extract
2 cups Grated Carrots
1 cup Shredded Sweetened Coconut
1 cup Crushed Pineapple in Juice

FOR THE MAPLE CREAM FROSTING

1 cup (2 sticks) Unsalted Butter, at room temperature
3 cups Powdered Sugar
1 cup American Spoon Maple Cream
2 tablespoons Corn Starch
1 cup Shredded Sweetened Coconut for Decorating

Lightly grease two 9-inch cake pans, line the bottom of the pans with parchment rounds, then grease the parchment rounds. Preheat oven to 350.

In a large bowl, combine flour, baking powder, baking soda, salt, cinnamon, and nutmeg. Stir to combine.

Whisk together the eggs, sugar, oil, and vanilla. Add the egg and sugar mixture to the bowl with the dry ingredients. Using a rubber spatula, fold together till just combined. Add the carrots, coconut, and pineapple and fold together.

Split the batter evenly between the two greased cake pans. Place the pans on a cookie sheet and bake for 30-40 minutes, or until a toothpick inserted in the center of each cake comes out clean, with no batter sticking. Remove the cakes from the oven and cool in the pans for about 15 minutes in the pans. Invert on to a cooling rack, remove pans and let cool to room temperature.

While the cakes cool, make the frosting. In a large bowl, mix the powdered sugar and the corn starch. Place the softened butter in the bowl of a stand mixer with a paddle attachment. Beat the butter at medium speed till light and fluffy, about a minute. Add 1 ½ cups of the powdered sugar mixture, half-a-cup at a time. Scrape down the sides of mixing bowl. With mixer at medium speed, add half-a-cup of the Maple Cream, then the remaining powdered sugar, then the Maple Cream. Increase mixer speed to high and whip for about one minute. Check the consistency. If the frosting is too thick, add a splash of milk, if too thin, add more corn starch. Continue whipping at high speed till light and fluffy, about three minutes more.

Place one cake on serving plate. Add a large dollop of frosting and spread evenly over top. Place the second cake layer on top and spread the remaining frosting over the top and sides. Add the reserved shredded coconut to the tops and sides of the cake and serve.