

Carrot Cake for Carrot Lovers



Prep Time:

1 Hour 30 minutes

Cook Time:

1 Hour

Ready In:

2 Hours 30 minutes

Servings: 16

Ingredients:

6 cups grated carrots	1 cup crushed pineapple, drained
1 cup brown sugar	3 cups all-purpose flour
1 cup raisins	1 ½ teaspoons baking soda
4 eggs	1 teaspoon salt
1 ½ cups white sugar	4 teaspoons ground cinnamon
1 cup vegetable oil	1 cup chopped walnuts
2 teaspoons vanilla extract	

Directions:

1. In a medium bowl, combine grated carrots and brown sugar. Set aside for 60 minutes, then stir in raisins
2. Preheat oven to 350 degrees. Grease and flower two 10 inch cake pans.
3. In a large bowl, beat eggs until light. Gradually beat in the white sugar, oil and vanilla. Stir in the pineapple. Combine the flour, baking soda, salt and cinnamon, stir into the wet mixture until absorbed. Finally stir in the carrot mixture and the walnuts. Pour evenly into the prepared pans.
4. Bake for 45 to 50 minutes in the preheated oven, until cake test done with a toothpick. Cool for 10 minutes before removing from pan. When completely cooled, frost with cream cheese frosting.