
Pineapple Carrot Cake

Carol Wisnoski

Nettles Island Cooking in Paradise - 2014

2 cups flour
2 cups sugar
2 teaspoons baking soda
2 teaspoons cinnamon
1 teaspoon salt
1 1/2 cups vegetable oil
4 eggs
1 jar (12 ounce) carrot baby food
1 can (8 ounces) crushed pineapple, drained
1 cup chopped nuts
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1 package (8 ounce) cream cheese, softened
1 stick butter, softened
1 teaspoon vanilla
1 box powdered sugar

Preheat the oven to 350 degrees,

In a bowl, combine the dry ingredients. Add the oil, eggs and baby food. Mix until well blended. Stir in the pineapple and nuts.

Pour the mixture into a 9x13 inch greased and floured cake pan.

Bake for 50 to 60 minutes until a toothpick inserted comes out clean. Cool.

Frost the cake.

For the frosting: in a bowl, beat the cream cheese and butter until smooth. Beat in the vanilla and powdered sugar until the mixture reaches spreading consistency. Spread on the cooled cake.

(You can freeze and extract the icing for later use.)

Dessert

Per Serving (excluding unknown items): 8815 Calories; 603g Fat (60.3% calories from fat); 95g Protein; 799g Carbohydrate; 27g Dietary Fiber; 1351mg Cholesterol; 6622mg Sodium. Exchanges: 14 1/2 Grain(Starch); 8 1/2 Lean Meat; 1 1/2 Vegetable; 2 1/2 Fruit; 114 1/2 Fat; 35 Other Carbohydrates.