

CLASSIC “FIVE CARROT DIAMOND” CAKE

*Prepared in 10 minutes or less plus 45 minutes to
bake.*

For the Cake:

- ➡ 2 cups sugar
- ➡ 4 eggs, room temperature
- ➡ 1½ cups vegetable oil
- ➡ 2 cups flour
- ➡ 2 tsp baking powder
- ➡ 1 tsp salt
- ➡ 1½ tsp ground cinnamon
- ➡ ¾ tsp ground nutmeg
- ➡ 2 cups carrots, peeled and grated
- ➡ ½ cup golden raisins
- ➡ 1 can 8.5oz crushed pineapple, drained
- ➡ ½ cup pecans, chopped

For the Frosting:

- ➡ ½ cup unsalted butter, softened to room temperature
- ➡ 2 8oz cream cheese, softened to room temperature
- ➡ 2 tsp vanilla extract
- ➡ 1 lbs Confectioners' sugar

Position an oven rack one-third up from the bottom of the oven. Preheat oven to 325° F.

Grease and flour three 9-inch cake pans. Using an electric mixer, cream together sugar, eggs and oil. Set aside.

In a large bowl, sift together flour, baking powder, baking soda, salt and cinnamon. Add dry Ingredients to creamed Ingredients. In a medium bowl, gently mix carrots, drained crushed pineapple, raisins and pecans. Fold carrot mixture into cake batter. Pour into prepared cake pans.

Bake for about 45 minutes or until cake begins to pull away from the sides of each cake pan. Cool completely before frosting.

Using an electric mixer, cream together butter, cream cheese and vanilla extract. Beat in confectioners' sugar till smooth. Place one cake layer on a platter. With a spatula, frost the bottom cake layer. Repeat with each layer then spread remaining frosting on the sides and top of the carrot cake. Store cake in the refrigerator until ready to serve.



