

# ☆ Eliza's Carrot Cake

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**Prep:** 20m    **Cook:** 40m    **Total:** 1h

Yield: 12-16 servings

Dessert

Family



## Ingredients

- 3 eggs
- 3/4 cup buttermilk
- 3/4 cup vegetable oil
- 1 1/2 cups white sugar
- 2 teaspoons vanilla extract
- 2 teaspoons ground cinnamon
- 1/4 teaspoon salt
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 2 cups shredded carrots
- 1 cup flaked coconut
- 1 (8 ounce) can crushed pineapple with juice
- 1 cup chopped walnuts

## Instructions

1. Preheat oven to 350 degrees. Grease and flour two or three 8 inch pans, depending on if you are doing a two layer or three layer cake.
2. In your mixer bowl, combine eggs, buttermilk, oil, sugar and vanilla. mix well.
3. Add in your flour, baking soda, salt, and cinnamon. Mix till well blended.
4. Next add your carrots, coconut, crushed pineapple with juice and chopped walnuts. Mix till just blended.
5. Pour into prepared 8 inch cake rounds, bake at 350 degrees for 35 minutes. Check to see if done. If finger lightly pressed in center bounces back it is done.
6. Allow to cool in cake pans. Invert onto cake plate and frost each layer.
7. Cream Cheese Frosting  
1/2 cup butter (softened)
8. 8 oz. cream cheese (softened)
9. 1 tsp vanilla extract
10. 1 lb. powdered sugar
11. Beat the butter and cream cheese until nice and fluffy. Add in the vanilla and sifted powdered sugar and beat until nice and smooth. Test the consistency of the frosting. Too thin? Add powdered sugar 2 Tablespoons at a time. Too thick? Add a teaspoon of milk at a time.