

Carrot Cake



Ingredients

2 cups (500 mL) all-purpose flour
2 tsp (10 mL) baking powder
2 tsp (10 mL) cinnamon
1 tsp (5 mL) baking soda
3/4 tsp (4 mL) salt
1/2 tsp (2 mL) nutmeg
3/4 cup (175 mL) granulated sugar
3/4 cup (175 mL) packed brown sugar
3 eggs
3/4 cup (175 mL) vegetable oil
1 tsp (5 mL) vanilla
2 cups (500 mL) grated carrots
1 cup (250 mL) drained crushed canned pineapple
1/2 cup (125 mL) chopped pecans

Icing:

1 8 oz (250g) package cream cheese, softened
1/4 cup (60 mL) butter, softened
1/2 tsp (2 mL) vanilla
1 cup (250 mL) icing sugar (aka confectioners sugar and powdered sugar)

Preparation

Grease and flour 13- x 9-inch (3.5 L) metal cake pan; (or 2 round pans) set aside.

In large bowl, whisk together flour, baking powder, cinnamon, baking soda, salt and nutmeg. In separate bowl, beat together granulated and brown sugars, eggs, oil and vanilla until smooth; pour over flour mixture and stir just until moistened. Stir in carrots, pineapple and pecans. Spread in prepared pan.

Bake in centre of 350°F (180°C) oven for 40 minutes or until cake tester inserted in centre comes out clean. Let cool in pan on rack. (Make-ahead: Cover with plastic wrap and store at room temperature for up to 2 days. Or ovenwrap with heavy duty foil and freeze for up to 2 weeks; let thaw before continuing.)

Icing: In bowl, beat cream cheese with butter until smooth. Beat in vanilla. Beat in icing sugar, one-third at a time, until smooth. Spread over top of cake. (Make-ahead: Cover loosely and refrigerate for up to 1 day.)