

CHAR'S CARROT CAKE

SOURCE: It's a Secret Cookbook (each recipe has a secret/special ingredient)

INGREDIENTS:

1 C BROWN SUGAR (this recipe's secret)
1 C granulated sugar
1 C VEGETABLE OIL (another of this recipe's secrets)
1 1/2 tsp vanilla extract
3 eggs
1 small can or 1/2 C CRUSHED PINEAPPLE (another of this recipe's secrets)
1/2 package grated COCONUT (another of this recipe's secrets)
2 C raw grated carrots
1/2 C toasted PECAN pieces (another of this recipe's secrets)
1/2 C toasted walnuts pieces
1 tsp salt
2 C all-purpose flour
1 1/2 tsp baking soda
1 1/2 tsp ground cinnamon
2 tsp baking powder
1 1/2 tsp nutmeg

DIRECTIONS:

Mix BROWN SUGAR, white sugar, oil, eggs & vanilla - beat well. Add CRUSHED PINEAPPLE, COCONUT, grated carrots, PECANS & walnuts. In separate bowl, mix together salt, all-purpose flour, baking soda, cinnamon, baking powder & nutmeg. Combine the 2 mixtures & mix well. Bake 1 hour @ 325° F OR 45 minutes at 350° F, or till done (when toothpick comes out dry/clean).

Delicious with cream cheese, caramel and/or pecan frosting - this can be a 3 layer cake with caramel or pecan frosting in between layers + cream cheese frosting on top.

Cream Cheese Frosting: mix powdered sugar, cream cheese, butter, cream & vanilla.

Caramel Icing: mix 3 TBS butter = 2/3 C whipping cream + 2/3 C brown sugar, packed + 1/4 tsp salt + 1/2 tsp vanilla + 3 C powdered sugar + 1/2 C toasted pecan pieces.