

NOTES: This recipe is for a wedding cake and calls for making two 9 x 13-inch cakes. As the frosting is for two cakes, you might want to cut the amount in half unless you **really** love cream cheese frosting.

To make this gluten free, use your favorite gluten-free flour mix. To make this vegan, use your favorite egg replacer.

CARROT CAKE

Your time: 20 minutes

Baking time: 40 to 45 minutes

Make this recipe twice.

- 2½ cups all-purpose flour**
- 2 teaspoons baking soda**
- 1½ teaspoons ground cinnamon**
- ½ teaspoon baking powder**
- ½ teaspoon salt**
- 3 large eggs**
- 1 cup granulated sugar**
- ½ cup vegetable oil**
- 1 cup drained crushed pineapple (part of a 20-ounce can)**
- 2 teaspoons vanilla extract**
- 2½ cups coarsely grated, peeled carrots**
- ½ cup sweetened shredded or flaked coconut**
- ½ cup chopped pecans**

Grease a 13-x-9-x-2-inch baking pan; line bottom with a rectangle of wax paper. Grease and flour the wax paper; tap pan upside down on counter to remove excess flour. To ensure a flat-topped cake, take a strip of cotton terry cloth or Turkish toweling 46 inches long and 2 inches wide. Rinse terry cloth in water and squeeze to remove excess water. Wrap strip around outside of baking pan, letting ½ inch extend above rim. Pull tight—and fasten with a pin.

Heat oven to 350° F. Sift flour with baking soda, cinnamon, baking powder and salt. In a large bowl beat eggs with an electric mixer at medium speed until light and fluffy. Add sugar, oil, pineapple and vanilla. Beat until well blended, scraping sides of bowl occasionally. Reduce speed and add the flour mixture a third at a time, beating well after each addition. Fold in carrots, coconut and pecans. Scrape batter into prepared pan, smooth top so that batter is level and tap pan gently on counter to break air bubbles. Bake on shelf in center of oven 30 to 40 minutes, until center of cake springs back when pressed lightly with a finger. Remove from oven and place pan on a wire rack to cool for 5 minutes. Run a knife around the edge of the cake and turn out onto the wire rack. Carefully peel off paper and let cake cool completely; when cold, wrap in clear plastic wrap. Store in a cool, dry place. Cake may be made several days ahead. Makes one 13-x-9-inch carrot cake.

CREAM CHEESE FROSTING

Your time: 10 minutes

- 1½ cups lightly salted butter at room temperature**
- 2 8-ounce packages cream cheese, at room temperature**
- 2 teaspoons vanilla extract**
- 2 16-ounce packages plus 2 cups confectioners' sugar**
- 2 teaspoons lemon juice**

In a large bowl beat butter and cream cheese with an electric mixer at medium speed until no lumps remain. Add vanilla, confectioners' sugar and lemon juice and beat at high speed until fluffy. Use to frost Carrot Wedding Cake. Makes about 7 cups frosting.

Not necessary.

