

Carrot cake with cream cheese frosting

A lovely treat for Mother's Day!



Ingredients

250g can crushed pineapple, drained
4 large eggs
1 cup caster sugar
1 cup soft brown sugar
1 cup vegetable oil
2 tsp vanilla extract
2 cups all-purpose flour
2 tsp baking powder
1/4 tsp salt
2 tsp ground cinnamon
1/4 tsp ground cloves
1 cup chopped pecans or walnuts
2 cups grated carrots
1 cup of raisins

Cream cheese frosting

250g cream cheese
1/2 cup butter, softened
1 tsp vanilla extract
3 cups icing sugar

Method

Preheat oven to 350 degrees F. Grease a 9x13" shallow rectangular baking pan with cooking spray and set aside.

In a large bowl, whisk together the pineapple and eggs until combined. Add the sugars, oil, and vanilla, followed by the dry ingredients, whisk to combine. Fold in the pecans, carrots, and raisins.

Spread the batter evenly in the prepared tin and bake for approximately 35-40 minutes or until a toothpick inserted near the centre comes out clean. Cool completely.

Beat the cream cheese, butter, and vanilla until combined, add the icing sugar, about one cup at a time, until mixture is light and fluffy. Spread the frosting evenly over the cake and decorate with extra chopped pecans/walnuts, or for that extra special touch sprinkle over some edible flowers.