

Betty's Family Favorite Carrot Cake with Cream Cheese Frosting Recipe

Uploaded on May 1, 2009

In this video, Betty demonstrates how to make Carrot Cake with Cream Cheese Frosting, a favorite recipe in her family. It takes a little preparation, but you will find the procedure is not difficult, and it is **totally** worth the effort!

Ingredients:

2 cups self-rising flour
2 teaspoons ground cinnamon
2 cups sugar
1 1/2 cups vegetable oil (I used peanut oil.)
4 whole eggs
2 cups finely grated raw carrots
8 oz. can crushed pineapple, drained
1/2 cup chopped pecans
1/2 cup sweetened flaked coconut

Stir 2 cups flour, 2 cups sugar, and 2 teaspoons cinnamon together. Add 1 1/2 cup vegetable oil and 4 eggs. Mix well. Add 2 cups finely grated carrots, 8 oz. crushed pineapple (drained), 1/2 cup pecans, and 1/2 cup coconut. Blend thoroughly. Pour this mixture into 3 prepared 9-inch cake pans. (To prepare the pans, spread butter on the bottom and sides, then place a circle of waxed paper on the bottom. Spread more butter on top of the waxed paper and sprinkle with a small amount of flour. Shake the pan from side to side, coating the bottom and sides with a light dusting of flour. Pour off any excess flour.) Bake the cake mixture for 30 to 35 minutes in an oven that has been preheated to 350 degrees. Watch carefully to make sure the cake does not burn. To test for doneness, insert a toothpick in the center of the cake, and, if it comes out clean, the cake is done. Cool. Frost with Cream Cheese Frosting (below). When frosting the cake, remove one cake layer at a time from its pan. Place the most even layer on the bottom of your cake plate. Spread with a generous amount of Cream Cheese Frosting. Place another layer on top, remembering whether there is a thicker and thinner side to the layer. Frost the top of the second layer. Put the third layer on, swiveling to adjust for any unevenness in the placement of the previous layers. Now, frost around the sides completely and cover the top completely. If desired, decorate with swirls, or with chopped pecans on top, or around the sides. Place in the refrigerator immediately to cool and set up. This cake will keep (covered with plastic wrap) in your refrigerator for two weeks. To keep the plastic wrap from touching the cake, make a tent by inserting four toothpicks on top to form a large square for the plastic to rest on.

Ingredients for Cream Cheese Frosting:

12 oz. cream cheese, softened to room temperature (Note: I used fat free cream cheese; it is softer than regular cream cheese and is more difficult to get a stiff spreading consistency; I suggest that you use regular cream cheese here.)

1 1/2 stick butter, softened to room temperature
1 1/2 teaspoons vanilla extract
1 1/2 pounds confectioner's sugar

Combine cream cheese, butter, and vanilla. Gradually add 1 1/2 pounds of confectioner's sugar, and beat well. If the mixture is too thick, add a small amount of milk. If too thin, add more confectioner's sugar.

My family loves this cake, and I love making it! It never fails, and it gets better after sitting in the refrigerator! It has a few tricks that you need to know, but I think I covered everything that was critical in the 10 minutes I had! Enjoy! And have a wonderful day!!!