

Carrot Cake

A sweet, crumbly and fresh cake that is super easy to make and eat. A perfect cake for a special occasion.

Preparation Time: 20 min.

Cooking Time: 60 min.

Servings: 16 pieces

Amount	Ingredient	Cost – date:
1 cup	Corn Oil	
1-1/2 to 1-3/4 cup	White Sugar (OR less)	
3	Eggs	
1- 1/2 cups	All-Purpose Flour	
2 tsp	Baking Soda	
1/2 tsp	Salt	
3 tsp	Cinnamon	
1 tsp	Ground Cloves	
2 cups	Carrots, grated	
1 - 8oz can	Crushed Pineapple (Drained)	
3/4 cup	Coconut Unsweetened	
<i>OPTIONAL – ICING – makes 2 cups</i>	<i>Cream Cheese Icing (who’s kidding – is it really optional?) Store bought OR use this recipe below...</i>	
8 oz	Cream cheese	
4 cups	Icing sugar (confectioner’s sugar)	
½ cup	Butter or margarine, softened	
2 tsp	Vanilla extract	
	Cost for the total recipe:	
	Cost for 1 serving:	

Preparation:

1. Preheat oven to 350 and line or grease a 9” x 13’ pan or spring form pan.
2. In a large bowl, beat together Corn Oil, Sugar and Eggs.
3. In a separate bowl, mix together the flour, baking soda, salt, cinnamon and cloves. Pour the corn oil mixture over this and mix well.
4. Add the carrots, pineapple and coconut and blend well.
5. Pour into your prepared pan and bake for 1 hour or until a tester comes out clean from the center of the cake.
6. Let cool on rack. Ice with cream cheese frosting if wanted. Beat softened butter & cream cheese until well blended. Add icing sugar & vanilla. Beat until creamy. NOTE: cake can be frozen & thawed for ½ day (with or without icing). NOTE: Could also make into cupcakes & bake less time.

SOURCE: Liz W for cake, icing recipe from: www.allrecipes.com - Basic Cream Cheese Frosting Recipe

Thanks for coming to Forest Brook Community Church today. We look forward to having you join us again to make another great recipe, enjoy some food and community!