

Carrot Cake



Preparation time: 30 minutes

Baking time: 35 minutes

Cooling time: 10 minutes

Total time: 1 $\frac{1}{4}$ hours

You'll need some way to pure the pineapple, such as by processing it with a blender or food processor before adding.

Ingredients

Cake:

- 1 $\frac{1}{2}$ cups flour
- 1 cup sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- $\frac{1}{5}$ teaspoon salt
- $\frac{3}{4}$ cup olive oil
- 2 eggs
- 1 cup finely shredded carrot

- $\frac{1}{2}$ cup blended pineapple
- 1 teaspoon vanilla

Frosting:

- 3 ounces cream cheese
- 1 tablespoon butter (or margarine)
- 1 teaspoon vanilla
- 2 cups confectioner's sugar

Directions

Cake:

1. Preheat the oven to 350 degrees
2. Combine flour, sugar, baking powder, baking soda, cinnamon, and salt in a large bowl.
3. Add oil, eggs, carrot, pineapple, and vanilla to bowl and stir until moistened with a wooden spoon.
4. Bake in a 9×9×2 inch cake pan for 35 minutes.

Frosting:

1. Mix the ingredients together in a mixer or with a wooden spoon (overly stiff frosting can be softened by adding some milk or half and half).
2. Allow the cake to cool for 10 minutes before frosting.