

Carrot Cake - Southern Living

Active Time: 20 mins | Total Time: 2 hrs 20 mins | Servings: 10 to 12 | Yield: 1 (9-inch) cake

Ingredients

- 2 cups all-purpose flour
- 2 tsp. baking soda
- 1/2 tsp. table salt
- 2 tsp. ground cinnamon
- 3 large eggs
- 2 cups granulated sugar
- 3/4 cup vegetable oil
- 3/4 cup buttermilk
- 2 tsp. vanilla extract
- 2 cups grated carrot
- 1 (8-oz.) can crushed pineapple, drained
- 3 1/2 oz. flaked coconut
- 1 cup chopped pecans or walnuts
- [Buttermilk Glaze](#)
- [Cream Cheese Frosting](#)

Directions

1. Preheat oven to 350°F. Line 3 (9-inch) round cake pans with parchment paper; lightly grease and flour parchment paper. Set pans aside.
2. Stir together first 4 ingredients—flour, baking soda, salt, and cinnamon.
3. Beat eggs and next 4 ingredients at medium speed with an electric mixer until smooth. Add flour mixture, beating at low speed until blended. Fold in carrot and next 3 ingredients.
4. Pour batter into prepared cake pans.
5. Bake at 350°F for 25 to 30 minutes or until a wooden pick inserted in center comes out clean.
6. Drizzle Buttermilk Glaze evenly over layers; cool in pans on wire racks 15 minutes.
7. Remove from pans, and cool completely on wire racks.
8. Spread Cream Cheese Frosting between layers and on top and sides of cake.

source: <https://www.southernliving.com/recipes/best-carrot-cake>

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Last update: **2024/05/10 04:15**

