

{Carrot Cake Recipe}

Jolanthe @ No Ordinary Moments

Ingredients:

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| ~ 2 cups flour | ~ 3/4 buttermilk |
| ~ 2 tsp. baking soda | ~ 2 tsp. vanilla extract |
| ~ 1/2 tsp. salt | ~ 2 cups grated carrot |
| ~ 2 tsp cinnamon | ~ 8 oz. can crushed pineapple, drained |
| ~ 3 eggs | ~ 4 oz. flaked coconut |
| ~ 2 cups sugar | ~ 1 cup chopped pecans |
| ~ 3/4 cup oil | |



Directions:

1. Mix flour, baking soda, salt and cinnamon together.
2. Beat eggs, sugar, oil, buttermilk and vanilla together until smooth. Add in flour mixture, beating until blended.
3. Stir in carrot, pineapple, coconut and pecans.
4. Pour batter into three 9 inch round pans {greased and lined with wax paper}.
5. Bake at 350 for 30 minutes or 'til toothpick comes out clean.
6. Cool cakes in pan for 10-15 minutes and then remove from pans.

Toasted Coconut Cream Cheese Frosting

Ingredients:

- ~ 1 8 oz. package of cream cheese, softened
- ~ 1/2 cup butter, softened
- ~ 1 box confectioners sugar
- ~ 4 oz. shredded coconut, toasted
- ~ 1 cup pecans, chopped
- ~ 1 tsp vanilla

Directions:

1. If coconut has not been toasted, spread it on a cookie sheet and broil for a few minutes, making sure to mix it while broiling. Set aside.
2. Beat cream cheese and butter together until smooth and creamy
3. Gradually beat in confectioners sugar at a low speed until light and fluffy.
4. Mix in vanilla and about 3 oz. of the toasted coconut.
5. Frost cake and garnish with extra toasted coconut.
6. Start planning an exercise routine.

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