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Pineapple Carrot Cake



Ingredients

1 cup of carrots (grated).
1 can 400g tin of crushed pineapple (very well drained)
1 cup of plain flour
1tsp baking powder
1tsp baking soda
¼ tsp salt
¼ tsp cinnamon
¾ cup sugar (brown optional)
¼ cup of pecans, walnuts or similar
2 eggs
5 tbsp oil
Topping
1/4lb of icing sugar 3 TBS of soft butter and 3TBS of cream cheese ¼ tsp vanilla essence,
beat these together then spread over cake

Preparation

- 1 Mix dry ingredients
- 2 Stir in all the other ingredients
- 3 Bake in moderate oven 35 to 40 mins 175 degrees c and cool completely before topping.

Cooks Note
