

Kitchen Sink Carrot Cake

Adapted from [Joy the Baker Cookbook: 100 Simple & Comforting Recipes](#)

Ingredients:

3 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
2 teaspoons ground cinnamon
3 large eggs plus 1 egg yolk
1 cup sugar
1 cup plus 2 tablespoons packed brown sugar
1 3/4 cup vegetable oil
1 cup crushed pineapple, drained
2 teaspoons vanilla extract
2 1/4 cups grated carrots
1/2 cup sweetened shredded coconut
1/4 cup raisins or dried cranberries (optional)
1/4 cup chopped & toasted walnuts (optional)

Preparation:

Preheat oven to 350 degrees. Grease and flour a 10- or 12-cup Bundt pan or two 9-inch cake pans and set aside.

In a large bowl, whisk together flour, baking powder, baking soda, salt and cinnamon. Set aside.

In the bowl of the stand mixer, cream together the eggs, yolk, and sugars. Mix until combined and add the oil. Add the crushed pineapple and vanilla, and mix until combined.

Add the pineapple mixture, all at once, to the flour mixture. Fold together with a spatula. When almost incorporated, fold in the carrots, coconut, and (if desired) raisins or cranberries and walnuts. Fold until evenly blended. Pour cake batter into prepared bundt pan and bake for 55 minutes, or until a toothpick inserted comes out clean.

Let cake cool in pan for 15 minutes before inverting on a wire rack to cool completely. Frost with cream cheese frosting. If baking with cake pans, bake for 35 to 45 minutes.

Cream Cheese Frosting

1 bar cream cheese, 8 ounces, room temperature
1/2 cup (1 stick) unsalted butter, room temperature
pinch of salt
2 cups powdered sugar, sifted
2 teaspoons vanilla extract

In the bowl of the stand mixer, cream together the cream cheese and butter. Scrape down the sides of the bowl if needed. With the mixer on low, add the salt and powdered sugar followed by the vanilla extract. Beat until almost incorporated and the mixture is velvety soft.

Use immediately by spreading on cake. Garnish with extra walnuts and freshly grated carrots

Yield: 14 to 16 slices

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