

REDUCED SUGAR CARROT CAKE

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INGREDIENTS

- 2 cups Unbleached All-purpose Flour
- 2-1/2 tsp. Baking Powder
- 2 tsp. Ground Cinnamon
- 1/4 tsp. Nutmeg
- 1 cup Crushed Fresh Pineapple
- 1-1/2 stick Unsalted Butter, Softened
- 3/4 cup Sugar
- 3 Eggs
- 1/2 cup Milk
- 2 cups Grated Carrots
- 1 cup Sweetened, Flaked Coconut
- Cream Cheese Frosting

DIRECTIONS

- Preheat oven to 350 degrees F. Butter and line two 9 inch cake pans with parchment paper.
- Mix flour, baking powder, and spices until well blended, set aside.
- Add fresh pineapple (you could use frozen pineapple chunks too) to a food processor and puree until it measures 1 cup (keep it a little chunky), set aside.
- Beat butter and sugar with a KitchenAid Mixer on medium speed until light and fluffy. Add eggs one at a time, beating until well blended. Add flour, alternating with the milk, and beat well after each addition. Then add your carrots, coconut, and pineapple. Mix well, and pour evenly into your greased cake pans.
- Bake for 35-45 minutes, or until a toothpick comes out clean. Cool in the pans for about 10 minutes before you move to a wire rack to cool completely.
- Remove parchment paper from cakes, and then layer, and frost your cake together once completely cooled.
- Enjoy!

NOTE: IF YOU WANT TO MAKE THIS RECIPE WITH FOUR LAYERS (AS PICTURED), DOUBLE THE RECIPE (OR YOU CAN DOUBLE IT AND MAKE JUST A 2 LAYER CAKE, OR USE SMALLER PANS TO MAKE A THICKER CAKE).