

HEIDI'S ORIGINAL CARROT CAKE
(makes 10 to 12 servings)

2 cups sugar
1¼ cups vegetable oil or canola oil
3 large eggs
2 teaspoons vanilla extract
2¼ cups all-purpose flour
2 heaping teaspoons ground cinnamon
2 teaspoons baking soda
1 teaspoon salt
¼ teaspoon ground nutmeg
¼ teaspoon ground allspice
2 cups shredded carrots (about 3 large carrots)
2 cups flaked coconut
1 cup chopped pecans
1 cup raisins
1 8-ounce can crushed pineapple in juice
additional pecan halves for garnish (optional)

Preheat the oven to 350°F. Generously grease and flour three 8-inch round cake pans. In large bowl, with mixer at medium speed, beat sugar, oil, eggs, and vanilla until mixed. Add flour, cinnamon, baking soda, salt, nutmeg, and allspice; beat until blended. With spoon, stir in the carrots, coconut, pecans, raisins, and pineapple. Pour the mixture into prepared pans and bake 30 to 35 minutes until a knife inserted in center comes out clean. Spread some Cream Cheese Frosting (recipe follows) between cake layers and frost top and side of cake with remaining frosting. Garnish with pecan halves, if desired.

CREAM CHEESE FROSTING

12 ounces cream cheese, softened
¼ () cup milk
1 teaspoon vanilla extract
3 to 4 cups confectioners' sugar

In large bowl with mixer at medium speed, beat together the cream cheese, milk, and vanilla until smooth. Gradually beat in just enough of the confectioners' sugar to make the mixture spreadable.