

Carrot Cake

Revised 11-24-25

Maggie Gurley, granddaughter*

*Relation to Andy and/or Flora Lehr

Ingredients

Flour	3 cups
Baking soda	1 Tablespoon
Eggs, slightly beaten	4 large
Coconut - shredded	1 ½ cup
Sugar	3 cups
Cinnamon	1 tablespoon
English Walnuts - chopped	1 ½ cup
Carrots - Puréed cooked	1 ⅓ cup
Salt	1 teaspoon
Oil	1 ½ cup
Vanilla	1 Tablespoon
Pineapple – drained crushed pineapple	¾ cup

Directions

1. Preheat oven to 350 degrees
2. Grease two 9-inch layer cake pans lined with waxed paper
3. Slightly beat the eggs
4. Sift dry ingredients into mixing bowl
5. Add oil, eggs, and vanilla. Beat well
6. Fold in walnuts, coconut, puréed carrots, and pineapple
7. Pour batter into prepared pans
8. Place on middle rack of oven, and bake 50 minutes, until edges have pulled away from sides, and cake tester inserted into center comes out clean.
9. Cool on cake rack for 3 hours
10. Frost middle and sides with cream cheese frosting

CREAM CHEESE FROSTING

16 oz. Cream cheese, at room temperature
12 T. Sweet cream butter, at room temperature
6 C. Powdered sugar
2 tsp. Vanilla

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Cream together cream cheese and butter. Slowly add powdered sugar, and continue beating until smooth and no lumps. Add vanilla.