

Homemade Carrot Cake with Homemade Cream Cheese Frosting

Ingredients

2 cups all-purpose flour

2 teaspoons baking soda

1½ teaspoon salt

2 teaspoons ground cinnamon

3 large eggs

2 cups sugar

¾ cup vegetable oil

¾ cup buttermilk

2 teaspoons vanilla extract

2 cups grated carrots

1 (8 ounce) can crushed pineapple, drained

1 (3 1/2 ounce) can flaked coconut

1 cup chopped pecans

buttermilk glaze

1 cup sugar

1 1½ teaspoons baking soda

1½ cup buttermilk

1½ cup butter or 1½ cup margarine

1 tablespoon light corn syrup

1 teaspoon vanilla extract

deluxe cream cheese frosting

1 (8 ounce) package cream cheese (room temp)

1 (3 ounce) package cream cheese (room temp)

¾ cup butter (room temp)

1 (16 ounce) package powdered sugar, sifted

1 ½ teaspoons vanilla extract

Directions

For Cake:.

Grease three 8 or 9-inch round cake pans and line with parchment paper.

Stir together first 4 ingredients in a medium sized bowl.

In your mixing bowl, beat eggs and next 4 ingredients at medium speed with an electric mixer until smooth.

Add flour mixture, beating at low speed until blended.

Fold in carrot and next 3 ingredients.

Pour batter into prepared pans.

Bake at 350° for 25-30 min or until a wooden pick inserted in the center comes out clean.

Buttermilk Glaze:.

Bring first 5 ingredients to a boil in a medium to large saucepan.

Boil 4 min, stirring constantly until glaze is golden.

Remove from heat, and stir in vanilla and cool slightly.

Drizzle warm buttermilk glaze evenly over warm cake layers; cool in pans on wire racks for 15 min.

Remove from pans, inverting layers. Peel parchment; invert again, glaze side up.

Cool completely on wire racks.

Deluxe Cream Cheese Frosting:.

Beat first 3 ingredients at medium speed with an electric mixer until smooth.

Gradually add powdered sugar, beating at low speed until light and fluffy.

Stir in vanilla.

Frost with Deluxe Cream Cheese Frosting between layers and on top of sides of cake.

Chill cake several hours before slicing.

Store in the refrigerator.

source:allsimplyrecipes.com