

Lorin's Carrot Cake

Recipe By: Lorin Fahrmeier

2 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
2 teaspoons ground cinnamon
3 large eggs
2 cups sugar
3/4 cup vegetable oil
3/4 cup buttermilk
2 teaspoons vanilla extract
2 cups grated carrot
1 (8-ounce) can crushed pineapple, drained
1 cup flaked coconut, sweetened
1 cup chopped pecans
Buttermilk Glaze (recipe follows)
Cream Cheese Frosting (recipe follows)

Line 3 (9-inch) round cakepans with wax paper; lightly grease and flour wax paper. Set pans aside.

Stir together first 4 ingredients

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 cakepans.

Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. While the cake is hot, drizzle Buttermilk Glaze evenly over layers; cool in pans on wire racks 15 minutes. Remove from pans, and cool completely on wire racks. Spread Cream Cheese Frosting between layers and on top and sides of cake.

Buttermilk Glaze

1 cup sugar
1 1/2 teaspoons baking soda
1/2 cup buttermilk
1/2 cup butter or margarine
1 tablespoon light corn syrup
1 teaspoon vanilla extract

Bring first 5 ingredients to a boil in a large Dutch oven over medium-high heat. Boil, stirring often, 4 minutes. Remove from heat, and stir in vanilla. Be sure not to boil too long- the mixture will caramelize quickly.

Frosting

3/4 cup butter or margarine, softened
1 (8-ounce) package cream cheese, softened
1 (3-ounce) package cream cheese, softened
3 cups sifted powdered sugar
1 1/2 teaspoons vanilla extract

Beat butter and cream cheese at medium speed with an electric mixer until creamy. Add powdered sugar and vanilla; beat until smooth. Ice cooled cake, garnish with pecan pieces and serve.