



Pat's Carrot Cake

Not as sweet as most carrot cakes but lot's of flavor. Note, makes a lot of cake often divided into two cakes. All measurements are approximate. Fresh carrots make a huge difference in the moisture of the cake.

Carrot cake really sounded good one day but not the really sweet types. Hence this recipe was created.

Quantity	Ingredients	Preparation Notes
Cake		Cake
1 1/4 C	Sugar	➤ Preheat oven to 350 degrees
3/4 C	Vegetable Oil	➤ Cream sugar and vegetable oil
4	Eggs	➤ Beat in eggs
1 tsp	Vanilla	➤ Add vanilla and Triple Sec
1/2 C	Sour Cream	➤ Fold in sour cream
2 Tbsp	Triple Sec Liqueur	➤ Add spices and mix
3 C	Flour	➤ Add flour and mix
2 tsp	Baking Soda	➤ Add carrots, pineapple, orange rind and nuts (suggest mixing in by hand to leave these more intact.)
1 tsp	Salt	➤ Bake in prepared pans. Bundt, loaf sheet and layers will work well
2 tsp	Cinnamon	➤ Bake for 50 minutes until tests as done at 350 degrees.
2 tsp	Baking Powder	➤ Cool before frosting
3/4 tsp	Nutmeg	➤ Store in cool area or refrigerator.
1/4 tsp	Ground Cloves	
1/4 tsp	Allspice	
2 C	Grated Carrots	
1 C	Grated Coconut	
8 oz	Crushed Pineapple (mostly drained)	
	Grated rind of one orange	
1 C	Walnuts or Pecans chopped fine	
Frosting		Frosting
8 oz	Cream Cheese softened	➤ Mix all ingredients together and whip briefly.
1/4 C	Butter or Margarine	➤ Refrigerate before frosting to set up.
2 C	Confectioner's Sugar	➤ Garnish if desired
2 tsp	Triple Sec Liqueur	
Garnish (optional)		
Use chopped nuts, grated coconut and/or grated orange rind if desired		