

CARROT PINEAPPLE COCONUT CAKE

Ingredients

For 9 x 13 inch baking pan

Grated carrot	1½ cups
Pineapple	¾ cup
Coconut	¾ cup
Raisins	½ cup
Brown sugar	¾ cup
White sugar	1/3 cup
Eggs	3
Oil	¾ cup
Vanilla	2 tsp
Flour	1½ cups
Cinnamon	1½ tsp
Baking powder	2 tsp
Baking soda	1 tsp
Salt	¼ tsp
Ginger	1½ tsp
Nutmeg	1 tsp
Allspice	½ tsp

Directions

Combine grated carrots, pineapple, coconut and raisins in a bowl.

Then, mix all dry ingredients (flour, cinnamon, baking powder, baking soda, salt, ginger, nutmeg, and allspice) in a separate large bowl.

Beat the sugar with eggs in mixer on high, adding eggs one at a time. Stir in vanilla, whip on high until doubled in volume. On low, pour in oil slowly to blend.

Make a well in the dry mix and pour in the wet mixture, mix gently a couple of times with wooden spoon and then fold in the carrot mix. Scoop out evenly into pan lined with baking paper.

Bake at 350°F / 180° C for 30-60 minutes.

