

# Noreen's Kitchen

## Carrot Cake

### Ingredients

2 cups all purpose flour	2 cups carrots, finely shredded
1 cup granulated sugar	1, 20 ounce can crushed pineapple squeezed dry
1 cup brown sugar	1 medium banana, mashed (about 1/2 cup)
1 cup vegetable oil	1 cup shredded coconut
4 eggs	1 cup walnuts, chopped
1 teaspoon salt	1 cup raisins
2 teaspoons baking soda	1 tablespoon vanilla
2 teaspoons baking powder	
2 1/2 teaspoons ground cinnamon	
1/4 teaspoon ground nutmeg	

### Step by Step Instructions

Preheat oven to 325 degrees.

Prepare a 9 x 13 inch cake pan with cooking oil spray and set aside.

Combine flour, baking powder, baking soda, salt, cinnamon and nutmeg in a bowl and whisk to combine.

Combine sugars and oil in a large bowl until well creamed.

Add in eggs one at a time, whisking well after each addition.

Add pineapple, and mashed banana and vanilla and mix well.

Toss carrots with 1/4 cup of the flour mixture.

Add carrots to batter and stir well.

Add in coconut, raisins and walnuts and stir to combine.

Pour batter into prepared pan.

Bake for 35 to 40 minutes or until a toothpick inserted in the center comes out clean.

Allow to cool completely and frost as desired.

I love to put a cream cheese frosting on this one and sprinkle with crushed walnuts and toasted coconut.

**Enjoy!**