



Hawaiian Carrot Pineapple Cake

Introduction

Hawaiian Carrot Pineapple Cake is a delightful dessert that combines the flavors of moist carrot cake with the tropical essence of pineapple. This cake not only tastes amazing but also offers a beautiful presentation that makes it perfect for gatherings, birthdays, or any special occasion. The blend of spices, sweetness from the carrots and pineapple, and the creamy frosting create a truly memorable treat.

Detailed Ingredients with measures

Carrots, grated - 2 cups
Crushed pineapple, drained - 1 cup
All-purpose flour - 2 cups
Granulated sugar - 1 ½ cups
Brown sugar - 1 cup
Baking soda - 2 teaspoons
Baking powder - 1 teaspoon
Ground cinnamon - 1 teaspoon
Salt - ½ teaspoon
Vegetable oil - 1 cup
Eggs - 4 large
Vanilla extract - 2 teaspoons
Chopped walnuts or pecans (optional) - 1 cup
Cream cheese, softened - 8 oz
Butter, softened - ½ cup
Powdered sugar - 4 cups
Vanilla extract for frosting - 1 teaspoon

Prep Time

30 minutes

Cook Time, Total Time, Yield

Cook Time: 45 minutes

Total Time: 1 hour 15 minutes

Yield: 12 servings



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Detailed Directions and Instructions

Click next page below