

## This Carrot Pineapple Cake with Coconut Frosting Tastes Like Vacation

Hawaiian Carrot Pineapple Cake: A Moist, Flavor-Packed Dessert with Island Vibes



**OVEN**  
**350°F**

**TIME**  
**40 min**

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### INGREDIENTS

For the Cake:

- 2 cups all-purpose flour
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp ground cinnamon
- $\frac{1}{2}$  tsp ground nutmeg
- $\frac{1}{2}$  tsp salt
- 1 cup granulated sugar
- 1 cup brown sugar
- 1 cup vegetable oil
- 4 large eggs
- 2 cups grated carrots
- 1 cup crushed pineapple (drained)
- 1 cup shredded coconut
- $\frac{1}{2}$  cup chopped walnuts
- 1 tsp vanilla extract

For the Cream Cheese Frosting:

- 8 oz cream cheese, softened
- $\frac{1}{2}$  cup butter, softened
- 4 cups powdered sugar
- 1 tbsp pineapple juice

### DIRECTIONS

- 1.** Preheat Oven: Preheat your oven to 350°F (175°C). Grease and flour two 9-inch round cake pans (or line with parchment circles).
- 2.** Mix Dry Ingredients: In a medium bowl, whisk together:
- 3.** Flour
- 4.** Baking powder
- 5.** Baking soda
- 6.** Cinnamon
- 7.** Nutmeg
- 8.** Salt
- 9.** Set aside.
- 10.** Combine Wet Ingredients: In a large mixing bowl, beat together:
- 11.** Granulated sugar
- 12.** Brown sugar
- 13.** Vegetable oil
- 14.** Add eggs one at a time, mixing well after each.
- 15.** Bring It Together: Gradually mix the dry ingredients into the wet. Fold in:
- 16.** Grated carrots
- 17.** Crushed pineapple
- 18.** Coconut
- 19.** Walnuts
- 20.** Vanilla extract
- 21.** Mix until evenly combined (don't overmix!).
- 22.** Bake: Divide the batter between your pans. Bake for 35-40 minutes, or until a toothpick inserted in the center comes out clean.

23. Let the cakes cool in pans for 10 minutes, then transfer to a wire rack to cool completely.

#### TIPS FOR SUCCESS

Drain the pineapple well to avoid excess moisture in the batter.

Grate carrots finely for better texture and even baking.

Use room-temperature frosting ingredients for ultra-smooth mixing.

Chill the frosted cake for 30 minutes if you want clean slices.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/this-carrot-pineapple-cake-with-coconut-frosting-tastes-like-vacation/>