

Classic Carrot Cake with Pineapple & Cream Cheese Frosting

If there's one cake that never goes out of style, it's



OVEN
350°F

TIME
55 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Cake:

- 2 cups all-purpose flour
- 1½ teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- ½ teaspoon salt
- 1½ cups sugar
- 1 cup vegetable oil
- 4 large eggs
- 2 cups grated carrots
- ½ cup crushed pineapple, drained
- ½ cup chopped walnuts

For the Frosting:

- 8 oz cream cheese, softened
- ½ cup unsalted butter, softened
- 4 cups powdered sugar
- 1 teaspoon vanilla extract

Ingredient Swaps & Notes:

Oil: Substitute with melted coconut oil or avocado oil for a healthy twist.

Nuts: Pecans work great if you're out of walnuts.

Add-ins: Add raisins or shredded coconut for extra texture.

Low-sugar? Reduce sugar by ... cup or use a sugar substitute in the cake batter.

Step-by-Step Instructions:

1. Prep the Oven & Pan:
2. Mix the Dry Ingredients:
3. Combine Wet Ingredients:
4. Bring it All Together:
5. Bake:
6. Make the Frosting:
7. Frost & Garnish:

Tips for Success:

Cool completely before frosting-this prevents melting and sliding.

Use freshly grated carrots for better moisture and texture.

Don't overmix the batter once the flour goes in-it can toughen the cake.

Store in the fridge for a firmer texture and longer shelf life.

DIRECTIONS

1. Prep the Oven & Pan: Preheat to 350°F (175°C). Grease and flour a 9-inch bundt pan thoroughly.
2. Mix the Dry Ingredients: In a medium bowl, whisk together flour, baking powder, baking soda, cinnamon, and salt.
3. Combine Wet Ingredients: In a large bowl, beat sugar and oil until smooth. Add eggs one at a time, beating well after each addition.
4. Bring it All Together: Gradually stir the dry ingredients into the wet. Fold in grated carrots, pineapple, and walnuts until evenly distributed.
5. Bake: Pour the batter into the bundt pan. Bake for 50-55 minutes, or until a toothpick comes out clean. Let cool completely in the pan, then invert onto a wire rack.
6. Make the Frosting: Beat cream cheese and butter until smooth. Gradually add powdered sugar, then mix in vanilla. Beat until fluffy.
7. Frost & Garnish: Once the cake is fully cooled, frost generously. Top with extra walnuts or carrot curls if desired.
8. Tips for Success: Cool completely before frosting-this prevents melting and sliding.
9. Use freshly grated carrots for better moisture and texture.
10. Don't overmix the batter once the flour goes in-it can toughen the cake.
11. Store in the fridge for a firmer texture and longer shelf life.
12. Serving Suggestions & Pairings: This carrot cake pairs perfectly with a hot drink or as part of a dessert

spread. Serve it with:

13. Pumpkin : Spice Muffins for a spiced dessert theme
14. Banana : Pudding at a family brunch
15. Peanut : Butter Brownies for a rich chocolatey counterpoint
16. Neiman : Marcus Cookies to build a full dessert tray
17. Chocolate : Chip Cookie Bites for easy snacking
18. Storage & Leftovers: Room Temp: Store covered for up to 2 days.
19. Fridge: Lasts up to 5-6 days-tastes even better chilled.
20. Freeze: Unfrosted cake can be frozen for up to 2 months. Wrap tightly in plastic and foil.
21. More Recipes You'll Love: Peanut Butter Brownies
22. Chocolate : Chip Cookie Bites
23. Copycat : Neiman Marcus Cookies
24. Pumpkin : Spice Muffins
25. Big : Family Banana Pudding

SWAPS & NOTES

Oil : Substitute with melted coconut oil or avocado oil for a healthy twist.

Nuts : Pecans work great if you're out of walnuts.

Add-ins : Add raisins or shredded coconut for extra texture.

Reduce sugar by ... cup or use a sugar substitute in the cake batter.

TIPS FOR SUCCESS

Cool completely before frosting-this prevents melting and sliding.

Use freshly grated carrots for better moisture and texture.

Don't overmix the batter once the flour goes in-it can toughen the cake.

Store in the fridge for a firmer texture and longer shelf life.

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

Original recipe: <https://chefmaniac.com/classic-carrot-cake-with-pineapple-cream-cheese-frosting/>