

Moist Tropical Carrot Cake with Pineapple and Coconut Vibes

If sunshine were a dessert, it would taste exactly like this



OVEN
350°F

TIME
35 min

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INGREDIENTS

For the Cake:

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

For the Frosting:

- 8 oz cream cheese, softened
- $\frac{1}{2}$ cup unsalted butter, softened
- 3 cups powdered sugar
- Pinch of salt

DIRECTIONS

- ? Step 1: Prep the Cake: Preheat your oven to 350°F (175°C).
- Grease and flour two 9-inch round cake pans or line with parchment paper.
- ? Step 2: Mix the Dry Ingredients: In a large bowl, whisk together:
- Flour, sugar, baking powder, baking soda, salt
- Cinnamon, nutmeg, and ginger
- ? Step 3: Combine the Wet Ingredients: Add to the dry mixture:
- Oil and eggs
- Mix until smooth and well combined
- Stir in:
- Grated carrots
- Crushed pineapple
- Vanilla extract
- Chopped walnuts (if using)
- ? Step 4: Bake the Cake: Divide batter evenly between the two prepared pans.
- Bake for 30-35 minutes, or until a toothpick comes out clean.
- Let cakes cool in pans for 10 minutes, then transfer to a wire rack to cool completely.
- ? Step 5: Make the Cream Cheese Frosting: Beat softened cream cheese and butter until creamy.
- Add powdered sugar, vanilla, and salt. Beat until fluffy and spreadable.
- ? Step 6: Assemble and Frost: Place one cooled cake layer on a plate or cake stand.

20. Spread with frosting, top with second layer, and frost the top and sides.
21. Optionally, sprinkle with more chopped walnuts or toasted coconut for garnish.

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

Original recipe: <https://chefmaniac.com/moist-tropical-carrot-cake-with-pineapple-and-coconut-vibes/>