

Hawaiian Carrot Pineapple Cake: Your New Favorite Tropical Escape

Hawaiian Carrot Pineapple Cake



OVEN
350°F

TIME
30-35 min

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INGREDIENTS

to bake this tropical dream:

For the Cream Cheese Frosting: 8 ounces cream cheese, softened $\frac{1}{2}$ cup (1 stick) unsalted butter, softened 4 cups powdered sugar, sifted 1 teaspoon vanilla extract 1-2 tablespoons milk or heavy cream (if needed for consistency):

DIRECTIONS

1. preparation and impressive results reminds me of the simple satisfaction I get from making treats like this chocolate chip banana bread is my favorite way to use up overripe bananas - minimal fuss, maximum deliciousness.
2. Ingredients
3. Here's what you'll need to bake this tropical dream:
4. For the : Cake:
5. 2 cups all-purpose flour
6. 1 $\frac{1}{2}$ cups granulated sugar
7. 1 teaspoon baking soda
8. 1 teaspoon baking powder
9. 1 teaspoon ground cinnamon
10. $\frac{1}{2}$ teaspoon ground nutmeg
11. $\frac{1}{2}$ teaspoon salt
12. 1 cup vegetable oil
13. 4 large eggs
14. 2 teaspoons vanilla extract
15. 2 cups finely grated carrots (about 4-5 medium carrots)
16. 1 (8-ounce) can crushed pineapple,
17. well-drained
18. $\frac{1}{2}$ cup shredded sweetened coconut (optional, but highly recommended for the Hawaiian twist)
19. $\frac{1}{2}$ cup chopped walnuts or pecans (optional)
20. For the : Cream Cheese Frosting:
21. 8 ounces cream cheese, softened
22. $\frac{1}{2}$ cup (1 stick) unsalted butter, softened

23. 4 cups powdered sugar, sifted
24. 1 teaspoon vanilla extract
25. 1-2 tablespoons milk or heavy cream (if needed for consistency)

SWAPS & NOTES

Pineapple Drainage: Draining the crushed pineapple very well is crucial to prevent a soggy cake.

You want the flavor and moisture, not excess liquid.

Carrots: Freshly grated carrots offer the best moisture and flavor.

Pre-shredded carrots can be drier; if using, chop them a bit smaller.

TIPS FOR SUCCESS

Room Temperature Ingredients: Always ensure your eggs, butter, and cream cheese are at room temperature.

This helps them combine smoothly and creates a better cake and frosting texture.

Don't Overmix: Overmixing the cake batter can lead to a tough cake.

Mix until just combined, even if a few streaks of flour remain.

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

Original recipe: <https://chefmaniac.com/hawaiian-carrot-pineapple-cake-your-new-favorite-tropical-escape/>