

Super Moist Hawaiian Carrot Cake with Pineapple and Cream Cheese Frosting

The Ultimate Hawaiian Carrot Pineapple Cake: A Tropical Twist on a Classic



OVEN
350°F

TIME
30-35 min

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INGREDIENTS

2 cups all-purpose flour: The sturdy base of our cake.

1 cup granulated sugar: Provides sweetness and helps with browning.

1 tsp baking powder & 1 tsp baking soda: Our leavening agents for the perfect lift.

1/2 tsp salt: To balance the sugars.

Spices: 1 tsp ground cinnamon, 1/2 tsp ground nutmeg, and 1/2 tsp ground ginger. This trio creates that signature warmth.

1 cup vegetable oil: Oil keeps the cake moister than butter, especially when refrigerated.

4 large eggs: To bind the batter and provide structure.

2 cups grated carrots: Freshly grated is best! Avoid the pre-shredded bagged kind as they are too dry.

1 cup crushed pineapple: Ensure it is well-drained so the batter isn't too wet.

1 tsp vanilla extract: Use pure vanilla for the best aroma.

1/2 cup chopped walnuts (optional): For a bit of texture and earthy flavor.

Cream cheese frosting: The essential finishing touch.

Swaps and Notes:

The Flour: You can swap half of the all-purpose flour for whole wheat pastry flour if you want a

nuttier profile.

The Oil: If you want to cut down on fat, you can replace half the oil with applesauce, much like I do in this chocolate chip banana bread.

The Nuts: Not a fan of walnuts? Pecans are a fantastic substitute, or you can leave them out entirely for a nut-free version.

The Pineapple: If you only have fresh pineapple, pulse it in a food processor until it reaches a "crushed" consistency, but be sure to strain the excess juice.

Step-by-Step Instructions:

Prep the Station: Preheat your oven to 350°F (175°C). Grease and flour two 9-inch round cake pans. Pro-tip: line the bottoms with parchment paper to ensure they pop out perfectly every time.

Mix Dry Ingredients: In a large mixing bowl, whisk together your flour, sugar, baking powder, baking soda, salt, cinnamon, nutmeg, and ginger.

Combine Wet Ingredients: Add the vegetable oil and eggs directly to the dry mix. Stir until well combined. The batter will be thick at this point.

Fold in the Stars: Gently fold in the grated carrots, drained crushed pineapple, vanilla, and walnuts. This is where the batter transforms into a vibrant, chunky mix.

Bake: Divide the batter evenly between the two pans. Bake for 30-35 minutes. You'll know it's done when a toothpick inserted into the center comes out clean or with just a few moist crumbs.

Cool Down: Let the cakes cool in the pans for about 10 minutes. This allows the structure to set. Then, turn them out onto a wire rack to cool completely.

Frosting: Once stone-cold (don't rush this, or your frosting will melt!), frost the top of one layer, stack the second, and cover the top and sides with a thick layer of cream cheese frosting.

Tips for Success:

Drain the Pineapple: I cannot stress this enough. If you leave too much juice in the pineapple, the cake can become soggy or sink in the middle.

Grating Carrots: Use the fine side of your grater. Large chunks of carrot won't soften properly during the 35-minute bake time.

Don't Overmix: Once you add the flour, mix until just combined. Overworking the gluten can lead to a tough, rubbery cake.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 450 kcal

Servings: 12

Fat: 26g

Carbohydrates: 52g

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11. **Serving Suggestions and Pairings:** This cake is a star on its own, but it pairs beautifully with other treats. For a full dessert spread, I love serving this alongside this big family banana pudding for a variety of textures.
12. **If you're serving this during a summer garden party,** pair a slice with a glass of this refreshing blueberry lemonade-the tartness of the berries cuts through the richness of the cream cheese frosting perfectly.
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17. **Protein:** 5g
18. **Sugar:** 38g
19. **Storage and Leftover Tips: Refrigeration:** Because of the cream cheese frosting, this cake must be kept in the fridge. It actually tastes even better the next day as the flavors have time to meld.
20. **Freezing:** You can freeze the unfrosted layers for up to 3 months. Wrap them tightly in plastic wrap and then foil.
21. **Leftovers:** Store slices in an airtight container for 4-5 days.
22. **More Recipes You Will Love:** If you enjoyed the warm spices and fruity notes of this cake, you have to try these:
 23. **Easy : Pumpkin Spice Muffins** - Perfect for those who love cinnamon and nutmeg.
 24. **Caramel : Apple Pie Cookies** - Another great way to use fruit in your baking.
 25. **Final Thoughts:** This Hawaiian Carrot Pineapple Cake is a crowd-pleaser that never goes out of style. It's the perfect balance of wholesome ingredients and decadent frosting. I'd love to hear how yours turned out! Did you add the walnuts, or maybe some shredded coconut for even more island vibes?

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

Original recipe: <https://chefmaniac.com/super-moist-hawaiian-carrot-cake-with-pineapple-and-cream-cheese-frosting/>