

High School Carrot Cake

I was given this recipe by someone—I don't remember who—when I was in high school and I still love it. I just made it again a few minutes ago and this time, in small paper baking cups. These cups are slightly larger than cupcakes and with straight sides. I think these are like mini panatone cups. It is so easy and quick you will love this.

Ingredients

- 9 X 13 glass baking dish, buttered and dusted
- 2 cups granulated sugar
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 3 teaspoons cinnamon
- 1 cup chopped nuts (pecans or walnuts would be my recommendation)
- 1 ½ cups canola oil
- 3 eggs slightly beaten
- 1 cup crushed pineapple with juice
- 2 cups grated carrots (that's about 3 ½ carrots)

Method

1. Set oven to 350 degrees
2. In a large mixing bowl combine sugar, flour, salt, baking soda, cinnamon and chopped nuts.
3. Add to the bowl the oil, eggs, pineapple and grated carrots.
4. Mix completely.
5. Pour into the baking dish and smooth out.
6. Bake in the middle of the oven for 45 minutes or until a knife can be inserted into the center and comes out clean. You may have to adjust this to less time based on your location and humidity. I notice when I bake this in smaller dishes or in small paper cups the baking time has to be reduced by about 4 minutes.
7. Remove from the oven and let cool to room temperature before frosting. I don't like to put frosting on these. Just a dusting of powdered sugar is enough to let people know you didn't forget the frosting.