Carrot Cake

Makes one 9" cake or 4 mini loaves

1 ½ cups flour
1 cup sugar
1 ½ teaspoons baking soda
1 ½ teaspoons cinnamon
½ teaspoon salt
4 cup shredded coconut, optional
9 oz. Jar of baby food-carrots
2/3 cup oil
2 eggs
1/2 teaspoon vanilla
8 oz. Crushed pineapple, drained
1/2 cup chopped walnuts, optional

Preheat oven 350 degrees.
Spray a 9" square , 2 loaf pans or 4 mini loaf pans with non stick cooking spray.

In a bowl, whisk together flour, sugar, baking soda, cinnamon, salt and coconut if using.

In a separate bowl, stir together carrots, oil, eggs and vanilla to combine. Add wet ingredients into dry and stir just until combined. Fold in pineapple and walnuts if using.

Bake 40-45 minutes. Serve unfrosted or frost with a cream cheese frosting.

Cream Cheese Frosting

8 oz. Cream cheese, at room temperature
4 tablespoons butter
2 cups confectioners sugar
1 teaspoon vanilla

Combine cream cheese, butter, confectioners sugar and vanilla in a mixing bowl or a food processor.
Beat well until smooth and spreadable.