Kristl's Birthday Carrot Cake

Cake Ingredients

- 2 cups flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 2 teaspoons cinnamon
- 3 eggs
- 2 cups sugar
- 3/4 cup buttermilk
- 2 teaspoons vanilla
- 2 cups grated carrots
- 8 oz can crushed pineapple, drained
- 1 cup coconut
- 1 cup pecans or walnuts, chopped & toasted

Glaze Ingredients

- 1 cup sugar
- 1 1/2 teaspoons baking soda
- 1/2 cup buttermilk
- 1 stick butter
- 1 tablespoon light corn syrup
- 1 teaspoon vanilla

Frosting Ingredients

- 1 1/2 sticks butter, softened
- 11 ounces cream cheese, softened
- 1 box powdered sugar
- zest of 1 orange
- 1 1/2 teaspoons vanilla

Directions

- Line the bottom of 3, 9" cake pans with parchment paper. Grease & flour the parchment paper & sides.
- Stir together flour, baking soda, salt & cinnamon. Set aside
- In a large mixing bowl, beat eggs, sugar, vegetable oil, buttermilk & vanilla on high for 3 minutes.
- Add flour mixture & beat on low until combined.
- Fold in carrots, pineapple, coconut & pecans.
- Pour batter into cake pans.
- Bake at 350 for 25 minutes or until toothpick inserted in the center comes out clean.
- As soon as the cake comes out of the oven, prepare the glaze by bringing the first 5 glaze ingredients to a boil over medium heat. Boil stirring constantly for 4 minutes. Remove from heat and stir in vanilla.
- Pour glaze onto hot carrot cakes and let soak in for 10 minutes.
- Remove cakes from pan and cool completely on wire racks.
- After the cakes have cooled, prepare frosting by beating together all ingredients until smooth.
- Spread the cream cheese frosting between the layers and on top saving about 1/2 cup to decorate the top. I don't frost the sides simply because I'm not good at it. Totally up to you! My simple trick to making this cake look fancy is put 1/2 cup of the frosting in a zip top bag, cut a tiny hole in the corner & make swirls all over the top.