

carrot coconut cake

with cream cheese - white chocolate icing



1 1/2 cups (360 mL) grated carrots
3/4 cup (180 mL) crushed pineapple
3/4 cup (180 mL) unsweetened coconut
3/4 cup (180 mL) chopped walnuts
1/2 cup (120 mL) chopped dates
3/4 cup (180 mL) vegetable oil
3/4 cup (180 mL) brown sugar
1/3 cup (80 mL) white sugar
3 eggs
2 tsp (10 mL) vanilla
1 1/2 cups (360 mL) unbleached flour
1 1/2 tsp (7.5 mL) cinnamon
2 tsp (10 mL) baking powder
1 tsp (5 mL) baking soda
1/4 tsp (1.2 mL) salt
1 1/2 tsp (7.5 mL) ginger
1/2 tsp (2.5 mL) freshly grated nutmeg
1/2 tsp (2.5 mL) allspice

(yields one 8" round cake)

icing on the cake

9 oz (270 g) Philadelphia cream cheese
(firm block, not spreadable)
1/4 cup (60 mL) unsalted butter, softened
1 tsp (5 mL) vanilla
3 oz (90 g) white chocolate
3 cups (720 mL) icing sugar, sifted

- 1 Pre-heat oven to 350°F. Butter and flour two 8" round cake pans and set aside. Combine grated carrot, pineapple, coconut, dates and walnuts in a large bowl. In a separate mixing bowl, beat the sugars with the eggs. Stir in the vanilla and whip on high until the volume has tripled. On low, pour the oil in slowly to blend in.
- 2 Combine the remaining dry ingredients and gently stir into the egg mix. Fold in the carrot mixture. Divide the batter among the cake pans and smooth the tops. Bake 30 minutes, until an inserted toothpick comes out clean.
- 3 While the cakes cool, prepare the frosting. Beat cream cheese on high until smooth and fluffy. Lightly blend in vanilla and butter. Melt white chocolate in a double boiler over medium heat. Add hot melted chocolate to the cream cheese mixture. Scrape down the sides of the bowl and mix on high again until smooth and fluffy. Slowly add icing sugar, stopping to scrape down the sides now and then. Beat on high until all the sugar is well incorporated and the frosting is light and fluffy, about 3 minutes.
- 4 Spread bottom layer with one third of the frosting, smoothing it evenly to the edges. Chill 10 minutes. Place the top cake layer on and frost the top and sides as you like. Garnish with toasted coconut, walnuts and/or a decorative piped border. Store refrigerated where it will keep well for up to 4 days.

hint: add the zest of 1 lemon to the icing