Vicho’s Carrot Cake with Pineapple

Ingredients:

 Cake

* 1 Cup vegetable oil
* 3 eggs
* 2 cups sugar
* 2 ½ cups grated carrot
* 16 oz crushed pineapple and juice
* ½ cup chopped pecans or walnuts
* 2 ½ cups flour
* 1 tsp salt
* 1 tsp baking soda
* 1tsp cinnamon
* 2 tsp vanilla

 Frosting (I make 1 ¼ times because it is people’s favorite part!)

* 8 oz cream cheese
* 1 box powdered sugar
* ½ cup butter
* 1 tsp vanilla

Directions:

1. Preheat oven to 350
2. Mix oil, eggs and sugar together
3. Add carrots, pineapple and nuts
4. Mix dry ingredients together and then stir into batter
5. Add vanilla
6. Pour into (2) greased/floured 9” round cake pans
7. Bake at 350 for 40 mins. Check and make sure cooked through but it will be very moist when done
8. Make frosting
	1. Combine all frosting ingredients. Milk may be added if frosting is too thick
9. When cake is cool, fill layers and spread on top and sides.