Annette's Hummingbird Carrot Cake

Ingredient	Quantity	Instruction
carrots	2 cups	peeled & shredded
pineapple	1 cup	peeled & chopped
(OR 1 8-ounce can crushed pineapple in juice)		
pecans	1 cup	toasted & chopped
banana	3 (2 cups)	over ripe & mashed
fresh coconut	1 cup	peeled & shredded
(OR unsweetened dried coconut rehydrated with coconut water)		
fresh ginger	2 heaping Tablespoons	peeled & grated
all-purpose flour	3 cups	sifted
baking soda	2 teaspoons	
cinnamon	1 teaspoon	
salt	1 teaspoon	
dark brown sugar	½ cup	packed
sugar	1 ½ cups	
eggs	3	room temperature
canola oil	1 ½ cups	
vanilla extract	2 teaspoons	

- Combine the first 6 ingredients and set aside as your fruit & nut bowl.
- In a large bowl, sift together the next 4 ingredients into your dry bowl.
- In a small bowl, break up any lumps in the brown sugar, then beat together the sugars and the eggs until fluffy. Add the oil and vanilla and beat again until fluffy.
- Pour the contents of the small bowl into the fruit & nut bowl, and stir well.
- Add the wet ingredients to the large dry bowl, folding over with a rubber spatula to incorporate. Do not over mix.
- Preheat the oven to 350 deg F. Butter and flour three 8" round cake pans.
- Pour the batter into the prepared pans. Bake for 30 minutes, or until the tops are a very golden brown. (Cupcakes take about 15 minutes). Let the cakes cool in the pans for 10 minutes, then turn out to wire racks to cool completely before frosting.

NOTE: This has become our family birthday cake. The carrots, pineapple & nuts should not be too finely chopped or the cake will lack texture. Frost with a mixture of cream cheese beaten with softened butter, grated ginger, & powdered sugar, or lemon frosting (see recipe).

Dessert