

Daling Quinene's Carrot Cake

My nina, Soledad "Daling" Quinene, makes the best carrot cake. Her mom, Natividad Ignacio, gave her the recipe. Nina and Nino had big Thanksgiving parties in Columbia, SC. The three dishes I looked forward to were deer kelaguen, teriyaki deer and Nina's carrot cake. It is dark, divine and delicious! This carrot cake is very moist, seeming quite rich; it is due to the pineapple.

INGREDIENTS

Set 1

2 c. all-purpose flour
2 tsp. baking powder
2 tsp. baking soda
1 tsp. salt

Set 2

1 1/3 c. vegetable oil
4 whole eggs
2 c. sugar
2 tsp. vanilla
2 tbsp. cinnamon (yes 2 tablespoons of cinnamon)
1 – 20 oz. can of crushed pineapple (drained in a colander for 10 minutes)

Set 3

2 c. grated carrots (use the medium sized hole, not the small)

Set 4

1/2 cup hand-chopped walnuts (not the finely chopped walnuts in a bag....get the walnut halves or pieces, then coarsely chop with a knife)
1/2 cup raisins

Set 5

1 – 8 oz. package of cream cheese, room temp.
2 – 8 oz. tubs of Cool Whip, cold but not frozen (thaw in the fridge)

***Tools:** 1 large bowl, 1 medium bowl, electric beater, rubber spatula, 9 x 13 baking dish, non-stick pan spray*

DIRECTIONS

Preheat oven to 350 degrees Fahrenheit.

1. Mix all the dry ingredients from set 1 together in a medium bowl. Set aside.
2. Beat all of set 2 together in a large bowl with an electric beater.
3. Add the carrots to the bowl of wet ingredients then beat again.
4. Pour the dry ingredients into the bowl of wet ingredients and beat, combining thoroughly. The batter may seem kind of fache' or wet, but that is fine.
5. Add the raisins and walnuts, incorporating well with a rubber spatula; scrape the sides of the bowl too.
6. Coat baking dish with non-stick spray.
7. Pour the batter into the pan and bake for 35 to 40 minutes, until toothpick inserted in the middle comes out clean.
8. Cool the cake completely.
9. In a medium bowl, beat the cream cheese.
10. Add all of the Cool Whip and beat together until well combined.

11. Use the rubber spatula to run around the sides and bottom of the bowl. You will have about 1 ½ cups of frosting left over.
12. Spread over cake. Enjoy because it is yummy! It's especially delish the next day.

Recipe courtesy Paulaq.com