

Carrot Pineapple Coconut Cake with Orange Ginger Cream Cheese

Recipe from Isabel Chesak

1 1/3 cups cake flour
1 cup all purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 1/2 cups packed light brown sugar
3 large eggs -room temperature
1 cup mayonnaise
2 cups shredded carrots
1 8 ounce can crushed pineapple, well drained
3/4 cup toasted chopped walnuts (optional)
1/2 cup sweetened coconut (optional)
Orange Ginger Cream Cheese Spread

1. Preheat the oven to 350 degrees. Butter and flour a 12 cup Bundt pan. In a medium bowl whisk together the flours, baking powder, baking soda, spices and salt. Set aside. Place the sugar in a large bowl. Add eggs, one at a time, beating for about 30 seconds after each addition. Beat in the mayonnaise. Stir in the carrots and pineapple, plus optional additions until well-combined. Stir in or beat in the dry ingredients.

2. Spread batter into pan. Bake for 44 to 47 minutes until a skewer placed in the center comes out with only a few moist crumbs. (I baked mine less). Cool for 15 minutes in the pan on a wire rack. Invert cake onto rack to cool completely. Serve with Orange Ginger Cream Cheese Spread.

Orange Ginger Cream Cheese Spread.

In a small bowl, beat together 4 ounces softened cream cheese and 2 tablespoons softened unsalted butter. Gradually beat in 1/4 cup powdered sugar. Beat in 1 tablespoon orange zest and 2 tablespoons minced crystallized ginger. Beat until creamy. Serve with cake.