

Tropical Carrot Cake at High Altitude (5280 feet) from She Makes and Bakes

Prep time: 45 minutes Bake time: 25-30 minutes at 375

1 cup macadamia nuts
3 cups flour
3 cups sugar
2 1/4 teaspoon baking soda
1 teaspoon salt
1 tablespoon cinnamon
1/2 teaspoon nutmeg
1 1/2 cups sweetened flaked coconut
5 eggs
2 tablespoons vanilla
1 3/4 cups canola oil
2 cups shredded carrots
20 oz can crushed pineapple, drained
1/2 cup sweetened cream of coconut

Coconut-Cream Cheese Frosting

3 8-ounce packages of cream cheese
2 cups powdered sugar
1/4 cup heavy whipping cream
1/4 sweetened cream of coconut
1/2 teaspoon salt

Preheat the oven to 375 degrees. Place the nuts on a baking sheet in a single layer and toast for 7-9 minutes until golden brown. Cool.

In a large bowl, combine flour, sugar, baking soda, salt, cinnamon, nutmeg, coconut, and nuts. In another bowl, combine the other ingredients. Pour the wet ingredients into the dry ingredients and stir until combined.

Pour the batter into three 9-inch cake pans that have been sprayed with Baker's Joy (or you can line the pans with parchment paper, grease with butter, and dust with flour). Bake for 25-30 minutes or until a toothpick inserted into the cake comes out clean. Let cool completely.

To make the frosting, combine cream cheese with powdered sugar into your mixer with the paddle attachment (or use a hand mixer). Mix on medium speed until combined (about a minute or two). Add in the rest of the ingredients and continue mixing until combined and lumps are removed.

To frost, place a small bit (about 2 tablespoons) of frosting to the serving plate and place the first cake layer on top, bottom side down (this small bit of frosting ensures the cake won't slide off the serving plate). Spread a generous layer of frosting on top of this layer. Place the second

layer on top, spread more frosting on top, and place the third layer on, bottom side up (so you have an level top). Frost the top and sides of the cake with an even layer of frosting and decorate. Store in the fridge for up to four days but serve at room temperature.