Desserts

Fraser's Famous Carrot Cake

The Well Traveled Fork.com

Servings: 10

This recipe came from my mother-in-law, Suzanne Fraser. She was a marvelous cook and a true homemaker. This is one of the many recipes that I picked up from her.

Sue didn't use walnut oil; that is my addition. Walnut oil adds a subtle depth that you can't quite put your finger on. If you don't have walnut oil, you can use vegetable oil for the entire oil amount.

3 cups flour
2 cups sugar
2 1/2 teaspoons cinnamon
2 1/2 teaspoons baking soda
1 teaspoon salt
3 eggs
1 cup coconut
2 cups carrot, shredded
1/2 cup walnut oil
3/4 cup vegetable oil
2 teaspoons vanilla
1 teaspoon orange zest
11 ounces mandarin oranges in juice
1 cup walnuts, chopped
Frosting
8 ounces cream cheese
2 Tablespoons butter, melted
1 teaspoon vanilla
3 cups powdered sugar

Preheat oven to 350°. Prepare a 13 by 9 inch pan by spraying with a non stick pan coating.

Sift flour, sugar, cinnamon, baking soda and salt and then set aside. Meanwhile, in a stand mixer, add the eggs and beat briefly. Add the shredded coconut and the shredded carrots and combine with the eggs. Add the oils and the vanilla and orange zest and mix for 30 seconds. Add the undrained mandarin oranges and mix. Add dry ingredients and beat for 2 minutes on high speed. Mix in the walnuts to combine. Pour into the pan and bake in the preheated oven for 45 to 55 minutes or until golden brown.

Cool, then frost. Combine softened cream cheese with the melted butter. Beat with electric mixers until smooth. Add sifted powdered sugar and beat, scraping down the sides until completely incorporated. Add the vanilla to taste. This amount of frosting will frost a 13x9 inch pan only.

Refrigerate after frosting.

Per Serving (excluding unknown items): 926 Calories; 49g Fat (46.8% calories from fat); 11g Protein; 114g Carbohydrate; 4g Dietary Fiber; 95mg Cholesterol; 653mg Sodium. Exchanges: 2 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 1/2 Fruit; 9 Fat; 5 Other Carbohydrates.