

# CopyCat Cracker Barrel Carrot Cake

## Ingredients

### Cake:

3/4 cup finely chopped English walnuts  
2 cups finely shredded carrots  
1 can (8 ounce size) crushed pineapple with juice  
1/2 cup coconut  
1/2 cup raisins that have been soaked in water until plump and drained  
1 1/4 cup vegetable oil  
1 1/2 cup sugar  
1/2 cup brown sugar  
3 eggs  
3 cups flour  
2 teaspoons baking powder  
2 teaspoons baking soda  
2 teaspoons vanilla extract  
2 teaspoons ground cinnamon  
1 teaspoon ground nutmeg  
1/2 teaspoon ground cloves  
1/2 teaspoon salt

### Cream Cheese Frosting:

8 ounces cream cheese, softened at room temperature  
8 tablespoons butter, softened at room temperature  
1 teaspoon vanilla extract  
2 cups powdered sugar  
1/2 cup chopped pecans for garnish

## Directions

Mix together dry ingredients and set aside.

In large bowl mix with beater oil, sugars, vanilla and eggs

until smooth and fluffy. Add pineapple, walnuts, coconut, carrots and raisins and blend well. Gradually add dry ingredients half at a time until blended through.

Pour batter into a greased and floured 9"x13"" pan and bake at 350 degrees F for about 40-50 minutes (do the toothpick test). When cool, frost with cream cheese frosting.

For Cream Cheese Frosting: Blend cream cheese and butter until light and fluffy. Add vanilla and a little powdered sugar at a time until frosting is light and fluffy. Spread over cooled cake and sprinkle with pecans.