

CopyCat TGI Fridays Carrot Cake

Ingredients

Carrot Cake

1 cup sifted Flour

1 teaspoon Baking Powder

3/4 teaspoon Baking Soda

1/2 teaspoon Salt

1 1/4 teaspoon Cinnamon

3/4 cup Oil

1/8 cup Evaporated Milk

1 cup Sugar

1 1/4 cup coarsely grated Carrots

One 9-ounce can crushed Pineapple

1/3 cup chopped Walnuts

1/2 cup shredded sweetened Coconut

Cream Cheese Frosting

1/4 cup Butter

4 ounces Cream Cheese

1 teaspoon Vanilla Extract

1/2 pound Powdered Sugar

1 tablespoon freshly squeezed Lemon Juice

Directions

Carrot Cake:

Preheat oven to 350°F.

In a large mixing bowl, sieve together flour, baking powder, baking soda, salt and cinnamon.

In another large bowl, add oil, evaporated milk and sugar. Whisk until fully combined.

Add flour mix to milk mixture, a little at a time, mixing well

between each addition, until all flour is added.

Add carrots, walnuts, pineapples and coconut. Fold into completely with a spoon.

Pour batter into 2 greased cake tins.

Place in preheated oven. Bake for 35 – 40 minutes.

Remove from oven and cool completely before frosting.

Cream Cheese Frosting:

Place butter and cream cheese into a large mixing bowl. Beat with electric mixer on medium speed 2 to 3 minutes, scraping bowl occasionally, until smooth and creamy.

Add vanilla, powdered sugar and lemon juice. Stir with a spoon until completely mixed. Add more powdered sugar if needed until frosting is a thick spreadable consistency.

Frost cake as desired.
Serve cold.