

Ingredients



- 4 1/2 cups sugar
- 2 1/4 cups corn or vegetable oil
- 8 eggs
- 1 1/2 tablespoons pure vanilla extract
- 6 ounces finely shredded dried coconut
- 7 ounces crushed pineapple
- 2 1/2 cups carrot puree
- 5 cups all-purpose flour
- 1/2 tablespoon kosher salt
- 1 1/2 tablespoons baking soda
- 1 1/2 tablespoons cinnamon

Mini Bundt Carrot Cake

MOM
fueling
HUNGRY
BOYS

Instructions

- Place whole carrots in a large sauce pan with water, bring to a boil and cook until very soft.
- Drain and reserve some of the cooking liquid. Puree carrots in food processor using reserved liquid as needed to yield 2 1/2 cups. Refrigerate. Puree must be cold before using.
- Place coconut in food processor and pulse until fine if the pieces are large.
- Place drained pineapple in food processor and blend until fine (no large chunks).
- Prepare 10 13 x 9" rectangle baking pans with cooking spray and line them with parchment paper. Spray parchment paper a second time.
- Mix sugar and oil together, then whisk in eggs. Then whisk in puree, extract, pineapple, and coconut.
- In another bowl mix the flour, salt, baking soda, and cinnamon. Then gently fold into to the first mixture. Mix until smooth but not for an extended period of time. Don't over mix.
- Place 3/4 pound (or about one heaping cup) of batter on each prepared pan, spread out to an even layer with an offset cake spatula.
- Bake in 350 degree oven for 7 minutes, rotate and cook another 5-7 minutes or until edges pull away from the side of the pan and cake lightly springs back to the touch in the center.
- Cool to room temperature.

