



***Tony Serrano Century Ride
Carrot Cake w/Pineapple Glaze***

2 Cups Granulated Sugar

1 1/2 1/2 1/2 cups

4 Eggs

2 Cups Grated Carrots

2 Cups All-Purpose Flour (plain)

2 tsp. Baking Soda

1/4 1/4 tsp. salt

3 tsp. Cinnamon

1 small can Crushed Pineapple (drain-reserve juice for glaze)

3/4 3/4 cups chopped Pecans (flour pecans before adding)

Preheat oven to 350 degrees, either use 3 round cake pans or 1 9x13 square pan – spray pan(s) with “Bakers Joy” then mix, pour and bake for 30-40 minutes.

Glaze:

Using juice drained from the can of crushed pineapple stir together the juice and 6 tablespoons confectioners sugar (you can make more glaze by adding orange juice and additional confectioners sugar or make thinner by just adding additional juice – depends on your preference). Then drizzle over cake after it cools.