

Cake – Carrot
Margaret Meurant - DFAIT/MAECI

Ingredients:

- 4 Eggs
- 1 Cup of liquid honey
- 1/2 Cup of lightly packed brown sugar
- 1 Cup of vegetable oil
- 2 1/4 Cups of all-purpose flour
- 1/2 Teaspoons of salt
- 2 Teaspoons of baking powder
- 1/2 Teaspoon of baking soda
- 1 Teaspoon cinnamon
- 1/2 Teaspoon nutmeg
- 3 Cups shredded raw carrots
- 1 Cup chopped walnuts
- 1 Cup raisins

Instructions:

Cake:

- In large mixing bowl, beat eggs. Beat in honey and sugar, beating until light. Gradually beat in oil. Sift together flour, salt, baking powder, soda, and spices. Stir into batter. Stir in carrots, nuts and raisins
- Pour into a greased 9 x 13" pan. Bake in 325 degrees F oven for 45 - 50 minutes. Cool, and then dust with icing sugar or frost with the following Cream Cheese Frosting

Cream Cheese Frosting:

- Blend 125 gram of cream cheese with 2 tablespoons of butter, 1 1/2- 2 cups of sifted icing sugar and 1 teaspoon of vanilla until smooth. (For a thicker frosting, make 1 1/2 - 2 times the recipe).