

an



recipe

CARROT CAKE

ingredients

1 ½ c. Flour*

1 c. Brown Sugar*

1 tsp Baking Soda

1 tsp Baking Powder

1 tsp. Cinnamon

¾ c. Sunflower Oil (or mild vegetable oil)

2 Large Eggs

1 c. Grated Carrots, packed

¼ c. Currants

method

- Whisk oil, eggs, and sugar in large mixing bowl.
- Add carrots/zucchini and currants and blend thoroughly.
- Combine dry ingredients, add to carrot mixture and combine.
- Pour into a greased loaf pan.
- Bake at 325°F for 30-40 minutes.
- Notes
 - This is a very forgiving recipe. You can use different types of oil, sugar and flour. It also makes a perfect zucchini cake. Just substitute zucchini for the carrots, or a combination of vegetables. To keep zucchini from making cake soggy, squeeze zucchini shreds in a towel to remove excess water. You can change currants to cranberries, raisins, nuts, seeds, berries, or a combination.
 - This batter makes great cupcakes, muffins (just reduce sugar), sheet cakes and layer cakes of any size; adjust baking times accordingly. Our favorite topping for cupcakes or layer cakes is Cream Cheese Icing! A dusting of cinnamon on top makes this treat magical!

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recipe

CREAM CHEESE ICING

ingredients

16 oz. Cream Cheese, softened

2 tsp. Vanilla extract

8 oz. Unsalted Butter*, softened

2 ¾ c. Powdered Sugar, sifted

¼ tsp. Salt

method

- In large mixing bowl with paddle attachment, beat butter, cream cheese, salt and vanilla until completely smooth.
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- Add sifted powdered sugar and mix until smooth and of spreading consistency.
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- Slather on cakes, cupcakes, muffins, etc.
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- Notes
 - Freezes well.
 - We use browned butter for about ½ of the butter – put unsalted butter into heavy-bottomed saucepan over medium heat and cook until solids on bottom of pan are deep brown, and butter has a toasty, nutty aroma. Strain and refrigerate until ready to use. Bring to room temperature for icing.