

Carrot Cake

Ingredients

1 c Vegetable Oil	1/2 c Sugar
2 c Walnuts (toasted and chopped)	1 1/2 c Dark Brown Sugar
4 Eggs	3/4 c Applesauce
2 t Vanilla Extract	2 1/2 c Flour
2 t Baking Powder	1 t Baking Soda
1/2 t Salt (plus pinch)	1 1/2 t Cinnamon
1 t Ground Ginger	1/4 t Nutmeg
1/4 t Cloves	2 c Carrots (grated, about 4 whole)
1/2 c Raisins	8 oz Cream Cheese
1/4 c Butter (softened)	2 1/4 c Powdered Sugar
1 1/2 t Milk	

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Instructions

- 1.Heat the oven to 350 degrees. Grease two 9-inch round cake pans, sides and bottom.
- 2.In a large bowl, whisk flour, baking powder, baking soda, salt, nutmeg, ginger, cloves and the cinnamon until well blended.
- 3.In a separate medium bowl, whisk the oil, sugar, brown sugar, eggs, applesauce, and 1 teaspoon vanilla until well combined.
- 4.Switch to a large rubber spatula. Pour wet ingredients over dry ingredients. Fold the ingredients together until just combined. Fold in the carrots, 1 cup walnuts and raisins.
- 5.Divide the batter between the prepared cake pans. Bake until the tops of the cake layers are springy when touched and when a toothpick inserted into the center of the cake comes out clean, 30 to 35 minutes.
- 6.Meanwhile, in a large bowl, beat cream cheese and butter together for a minute or two until smooth. Add powdered sugar, 1 teaspoon of vanilla extract, milk and a pinch of salt. Beat for 2 to 3 minutes until extra creamy. Refrigerate until ready to use.
- 7.To cool cakes leave them in pans for 15 minutes then turn out onto cooling racks and cool completely.

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8. When the cake layers are completely cool, on a plate place a dab of frosting on the bottom. Invert the first layer on top of the plate so your surface is flat on top. Frost the top of the cake layer, and place the other cake layer with the top up on top. Decoratively swirl the top of the cake with remaining frosting, leaving the sides unfrosted. Scatter 1 cup of nuts on top.