

THE CULINARY

Playground



Carrot Cake

Makes one 9" cake

1/2 cup vegetable oil
1 cup sugar
1/2 teaspoon salt
2 large eggs
1/2 tablespoon cinnamon
1/4 teaspoon ginger
1/8 teaspoon ground cloves
1 cup All-Purpose Flour
1 teaspoon baking soda
1 1/2 cups finely grated carrots
1/2 cup chopped pecans or walnuts, optional
1/2 cup raisins, optional

Preheat the oven to 350°F.

Lightly grease 9" round pan.

Beat together the oil, sugar, salt, eggs, and spices. Mix the flour with the baking soda, and stir in. Add the carrots and nuts/raisins if using, and mix until just blended. Pour into the prepared pan.

Bake for 35 to 40 minutes, or until a cake tester inserted into the center comes out clean, or with a few moist crumbs clinging to it. Cool completely before frosting.

FROSTING

4 tablespoons unsalted butter
4 ounce cream cheese
Pinch salt
1 teaspoon vanilla
1 1/2 cups confectioners' sugar

To make the frosting: Beat the butter and cream cheese together until smooth. Add the salt and vanilla. Beat in the sugar. Add a teaspoon of milk or cream if the frosting is too stiff to spread; add additional sugar if it's too thin.