

# 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.