

THE CULINARY

Playground 

Carrot Cake

Makes one 8" cake or 2 mini loaves

3/4 cup flour
1/2 cup sugar
3/4 teaspoon baking soda
1 teaspoon cinnamon
1/4 teaspoon salt
4 oz jar of baby food-carrots
1/3 cup oil
1 egg
1/4 teaspoon vanilla
1/4 cup Crushed pineapple, drained
1/4 cup chopped walnuts and/or raisens, optional

Preheat oven 350 degrees.

Spray a 8" square , 1 loaf pans or 2 mini loaf pans with non stick cooking spray.

In a bowl, whisk together flour, sugar, baking soda, cinnamon, salt.

In a separate bowl, stir together carrots, oil, eggs and vanilla to combine. Add wet ingredients into dry and stir just until combined. Fold in pineapple and walnuts if using.

Bake 40-45 minutes. Serve unfrosted or frost with a cream cheese frosting.

Cream Cheese Frosting *(this will frost 2 8" cakes)*

4 oz. Cream cheese, at room temperature
2 T butter
1 1/4 cups confectioners sugar
1/2 teaspoon vanilla

Combine cream cheese, butter, confectioners sugar and vanilla in a mixing bowl and beat with electric mixer until smooth and spreadable.