

CARROT CAKE

(Prepare at home several days in advance)

CAKE:

Ingredients:

- Butter for the pan
- 2 ½ cups, all purpose flour, plus extra for the pan
- 12 oz grated carrots, medium grate, approximately 6 medium carrots
- 1 cup coarsely chopped raisins (soaked in water for 5 minutes and drained)
- 1 tsp baking powder
- 1 tsp baking soda
- ¼ tsp ground allspice
- ¼ tsp ground cinnamon
- ¼ tsp freshly ground nutmeg
- ½ tsp salt
- 1 1/3 cups sugar
- ¼ cup dark brown sugar, firmly packed
- 3 large eggs
- 6 oz plain yogurt
- 6 oz vegetable oil

Directions:

- Preheat oven to 350
- Butter and flour a 9" round 3" deep cake pan. Line bottom with parchment paper. Set aside.
- Put the flour, baking powder, baking soda, spices, and salt in the bowl of a food processor and process for 5 seconds. Add this mixture to the carrots and raisins and toss until they are well-coated with the flour.
- In the bowl of the food processor combine the sugar, brown sugar, eggs and yogurt.
- With the processor still running, drizzle in the vegetable oil. Pour this mixture into the carrot mixture and stir until well combined.
- Pour into the prepared cake pan, and bake on the middle rack of the oven for 45 minutes. Reduce the heat to 325° and bake for another 20 minutes or until the cake reaches 205° to 210° in the center.
- Remove the pan from the oven and allow cake to cool 15 minutes. After 15 minutes, turn the cake out onto a rack and allow the cake to cool completely.
- Frost with cream cheese frosting after cake has cooled completely

CREAM CHEESE FROSTING:

Ingredients:

- 8 oz cream cheese
- 2 oz butter, room temperature
- 1 tsp vanilla extract
- 2 cups powdered sugar, sifted

Directions:

- In the bowl of a stand mixer with paddle attachment, combine the cream cheese and butter on medium just until blended.
- Add the vanilla and beat until combined.
- With the speed on low, add the powdered sugar in 4 batches and beat until smooth between each addition.
- Place frosting in the refrigerator for 5 to 10 minutes before using.