



*Moist, tender, and less dense than most carrot cakes, this cake is so rich you will forget it is made from carrots. The toasted walnuts add just the right amount of crunch and the crushed pineapple add a sweet and fruity aftertaste. Frosted with decadent cream cheese frosting, it is the ultimate in carrot cake.*

## Carrot Cake

### *Ingredients*

2 cups grated carrots  
1 3/4 cup sugar  
1 tablespoon cinnamon  
1 tablespoons baking powder  
1 cup vegetable oil  
2 cups flour  
4 eggs  
1 cup chopped and toasted walnuts  
1 14 oz. can crushed pineapple

### *Ingredients - Icing*

1/2 cup cream cheese, softened  
1/2 cup butter, softened  
2 cups confectioners sugar  
1 tablespoon lemon juice  
1/2 tablespoon 35% cream  
Toasted walnuts to garnish

### *Instructions*

Preheat the oven to 350°F and spray two 8" square baking pans with non-stick spray. Line with parchment paper.

Beat the egg whites with 3/4 cup of the sugar to form stiff peaks. Set aside. Beat the egg yolks with the remaining sugar until light and golden yellow. Add the egg yolks to the egg whites and blend.

While the eggs are combining, sift the flour, cinnamon, and baking powder. Alternatively add the flour mixture and the oil to the egg mixture. Once blended, stir in the grated carrots and add the pineapple (including any juices). Blend well.

Add the walnuts and stir to combine. Evenly distribute the batter between the two pans. Bake for 40 to 50 minutes or until a toothpick inserted in the middle comes out clean. Run a knife along any edges that are against the pan to release the cake. Use the overhanging sides of the parchment paper to lift out of the pan and cool on a rack.

While the cake is cooling, prepare the icing by beating together the cream cheese and butter until doubled in size. Add the sugar, lemon juice, and cream.

Once the cake has cooled, invert onto a plate and remove the parchment paper. Add half the icing and then top with the second cake (invert onto the first layer and remove the parchment paper). Add the remaining frosting to the top of the cake and garnish with toasted walnuts.

Makes one 8" layer cake.