



Carrot Cake

From "Jim Foble's Old-Fashioned Baking Book" by Jim Foble, Lake Isle Press, 1996

Carrot Cake

Makes one 13-by-9-inch cake

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 teaspoons ground cinnamon
- 1 cup granulated sugar
- 1/2 cup packed light or dark brown sugar
- 4 tablespoons (1/2 stick) unsalted butter, softened
- 1 cup vegetable oil
- 5 large eggs
- 3 cups coarsely shredded peeled raw carrots
(6 medium)
- 1 1/2 cups (6 ounces) chopped walnuts

1. Position a rack in the center of the oven and preheat to 350°F. Grease and flour a 13-by-9-inch baking pan.
2. In a medium-sized bowl, stir together the flour, baking powder, baking soda, salt, and cinnamon.
3. In a large bowl, combine the granulated sugar, brown sugar, and butter; beat with an electric mixer until evenly blended. Beat in the oil until smooth. Beat in the eggs, one at a time, and then beat until thick and light, 1 to 2 minutes. Add the dry ingredients and beat just until blended. With a spoon, stir in the shredded carrots and chopped walnuts; the batter will be thick. Turn the batter into the prepared pan, smoothing the top. Bake 50 to 60 minutes, until top springs back when lightly touched and a toothpick inserted in the center comes out clean. Cool in the pan on a rack. When completely cool, generously frost, making swirls over the top. Cover and refrigerate. The frosting will set. To serve, return to room temperature and cut into squares.



Dara O'Brien

Cream Cheese Frosting

Makes 2 2/3 cups

- One 8-ounce package cream cheese, softened
- 4 tablespoons (1/2 stick) unsalted butter, softened
- 3 cups sifted confectioner's sugar
- 1 teaspoon vanilla extract

1. In a large bowl, combine the cream cheese and butter; beat with an electric mixer until fluffy, about 1 minute. Beat in the sugar, one cup at a time, until smooth. Beat in the vanilla.
2. Place the bowl of frosting in the refrigerator and chill, stirring frequently, just until thick enough to be of a good spreading consistency. Frost the cake and chill to set.