

Carrot Cake

Amberwind has called this the world's best carrot cake when featuring desserts to our guests. Only three people have said that they disagreed in all these years. What all three had in common was, if they didn't consider this as tied for first, they thought it was a very close second. Also, their favorite had alcohol soaked raisins or currants.

Light, flavorful, non-oily and delicious, this cake has won over many people who consider carrot cake inedible. It's such a favorite, we almost always have some for sale.

Batter

3 packed cups	carrot, grated
2 cups	sugar
2 cups	flour
1 cup	raisins or currants
1 cup	pecans, chopped
1 Tbs	baking powder
1 tsp	cinnamon
1 tsp	nutmeg
1/2 tsp	cardamom
1/2 tsp	salt
1 pinch	coriander, ground
4 each	eggs, well beaten
1 cup	canola oil

Frosting

2/3 cup	butter, unsalted, softened
15 ounces	cream cheese or neufchâtel, softened
1¾ cup	powdered sugar, sifted
2½ Tbs	2% milk
4 tsp	pure vanilla extract
2 pinch	nutmeg

Procedure

- **CAKE:** Spray with pan spray and then flour a 10" cake pan.
- THOROUGHLY mix together all the dry ingredients in a bowl—do not mix in the eggs and oil.
- Beat the eggs and oil together. Add to the bowl of dry ingredients and mix together thoroughly, by hand.
- Add to cake pan. Put pan on a cookie sheet and bake for approximately 1 hour at 350°F.
- Spin the cake front to back and bake approximately 15 minutes more. A toothpick will come out clean and the sides of the cake will have begun to pull away from the sides of the cake pan.
- Let cool on a wire rack or a cool stove burner. Run a thin pointed knife around the edge of the pan when the cake is cool enough to handle.
- Put a plate large enough to cover the cake pan upside down on top of the cake pan. Turn plate and cake pan over, holding them tightly together. Lightly tap them both on a counter or table, all around the edges. Cake will detach from the cake pan to sit on the plate. Refrigerate until ready to ice.
- **FROSTING:** Beat together, with a hand mixer or stand mixer, the cream cheese and butter.
- Add all the other ingredients and beat until smooth. Refrigerate if you are not immediately icing the cake.
- **PUTTING IT TOGETHER:** Cut the cake in half with a long serrated knife to make 2 layers. Place the bottom layer on the plate or stand you will be serving on. At this point, if you refrigerated the icing, beat it for a minute or longer to make it easier to spread.
- Spread a nice, but not too thick, layer of icing on the bottom layer. Put the second layer on the first.
- Ice the top of the cake and the sides with the rest of the icing.
- Serve. Refrigerate the unused portion.

Yield: 10" cake