

Carrot Cake

From the David Wood Food Book.

Mom always gave us our choice for our birthday cake and mine was Carrot Cake. Her recipe was great but we have tried dozens of others and this one is the best. Here it is with a few of our modifications from the printed version.

| CAKE | |
|----------------|--------------------------------|
| 2 cups | Carrots, cut into 2" pieces |
| 2 cups | Sugar, granulated |
| 1½ cups | Vegetable oil (flavorless) |
| 3 | Eggs, large |
| 1 tsp | Vanilla extract |
| 2 cups | Flour, all purpose |
| 2 tsp | Baking Soda |
| 2 tsp | Cinnamon, ground |
| ½ cup | Pineapple, crushed |
| 1 cup | Raisins |
| ½ cup | Pecans, chopped |
| FROSTING | |
| 4 oz (1-stick) | Butter, unsalted and room temp |
| 1 cup | Icing Sugar, sifted |
| 1 tsp | Vanilla extract |
| 4 oz | Cream Cheese, room temp |

1. Preheat oven to 325°F.
2. Lightly butter and flour a 10" springform pan or Bundt pan.
3. Finely chop carrots in a food processor. Scrape out the work bowl and set carrots aside.
4. Combine the sugar, oil, eggs and vanilla in the work bowl; process for 30-seconds.
5. Add the flour, soda and cinnamon; process for 25-seconds.
6. Add the carrots, raisins, pineapple and pecans; process for 5-seconds.
7. Scrape the batter into the prepared springform or Bundt pan.
8. Bake in preheated oven for 60-75 minutes until a tester comes out clean.
9. Remove from oven then remove from pan after 15-minutes.
10. For the frosting: Cream butter and cream cheese until fluffy.
11. Add the sugar and process until smooth.
12. To assemble: Cut the carrot cake into two equal layers if using a springform pan.
13. Spread a thin layer of frosting between the layers, over the sides and top of the cake.
14. Chill until ready to serve.