

Carrot Cake

Source: New Best Cookbook, p.835

Ingredients

- 2½ cups Flour
- 1¼ teaspoons Baking Powder
- 1 teaspoon Baking Soda
- 1¼ teaspoons Ground Cinnamon
- ½ teaspoon Freshly Grated Nutmeg
- ⅛ teaspoon Ground Cloves
- ½ teaspoon Salt
- 1 lb. Carrots, Peeled
- 1½ cups Granulated Sugar
- ½ cup Packed Light Brown Sugar
- 4 Large Eggs
- 1½ cups Veg. Oil
- 1 cup Raisins
- 1½ cups Toasted Chopped Pecans Or Walnuts

Method

1. Adjust an oven rack to the middle position; heat the oven to 350°F. Spray a 13 by 9-inch baking pan with nonstick cooking spray (or rub with Crisco). Line the bottom of the pan with parchment paper and spray parchment.
2. Whisk together the flour, baking powder, baking soda, spices, and salt in a medium bowl; set aside.
3. In a food processor fitted with the large shredding disk, shred the carrots (should have about 3 cups); add the carrots to the bowl with the dry ingredients and set aside. Wipe out the food processor and fit with the metal blade. Process both sugars with the eggs until frothy and thoroughly combined, about 20 seconds. With the machine running, add the oil through the feed tube in a steady stream. Process until the mixture is light in color and well emulsified, about 20 seconds longer. Scrape the mixture into a large bowl. Stir in the carrots and dry ingredients until incorporated and no streaks of flour remain. Pour into the prepared pan and bake until a toothpick or skewer inserted into the center of cake comes out clean, 35 to 40 minutes, rotating the pan from front to back halfway through the baking time. (10 or 12 minutes more if using raisins and nuts).
4. Cool the cake to room temp. in the pan on a wire rack, about 2 hours.

Frosting

8 oz cream cheese, softened but still cool 5 tbsp unsalted butter, softened but still cool 1 tbsp sour cream ½ tsp vanilla extract 1¼ cu (5 oz) confectioners' sugar

1. When the cake is cool, process the cream cheese, butter, sour cream, and vanilla in a clean food processor until combined, about 5 seconds, scraping down the workbowl with a rubber spatula as needed. Add the confectioners' sugar and process until smooth, about 10 seconds.
2. Run a paring knife around the edge of the cake to loosen it from the pan. Invert the cake onto a wire rack, peel off the parchment, and invert the cake onto a serving platter. Using an offset spatula, spread frosting evenly over the surface of the cake. Cut into squares and serve.

Notes

If using nuts and/or raisins, add them with carrots. If using both, cake will need an additional 10 - 12 minutes in the oven.