

A LITTLE CARROT CAKE WITH CREAM CHEESE FROSTING

Recipe from Dorothy Salkin

- 4 large eggs
- 1 pound of carrots, grated
- 1 ½ cups flour
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 2 teaspoons vanilla
- 1 cup (firmly) packed brown sugar
- ½ cup granulated sugar
- 1 ¼ cups canola oil
- 1 cup finely chopped walnuts (optional)
- PAM spray

1. Preheat oven to 350°F.
2. Use an 11" X 8" rectangular baking pan. Spray it with PAM very well.
3. Grate carrots and set them aside.
4. Sift the flour, baking powder, baking soda, and cinnamon into a bowl and set it aside.
5. With an electric mixer beat eggs till blended. Add vanilla, both sugars, and oil, beating to incorporate.
6. Add dry ingredients in 3 batches, blending well after each addition.
7. Add carrots and walnuts (if you are using them).
8. Fold into well-Pammed pan and bake for 35 to 40 minutes, till the cake springs back with touching it lightly.
9. Unmold and transfer to rack or leave in pan. Frost when cake is completely cooled.

CREAM CHEESE FROSTING

- 8 oz cream cheese (softened)
- 5 ½ ounces unsalted butter (softened)
- ½ cup plus half of 1/3 cup confectioner's sugar
- ½ tablespoon vanilla
- Zested rind of 1 lemon
- ½ tablespoon vanilla

1. Cream softened butter and softened cream cheese with confectioner's sugar.
2. Add vanilla and lemon rind.
3. Mix till evenly distributed.
4. Swirl on top of cake.

NOTE: You can skip the frosting and have plain cake, but it would be a crime to deprive yourself of such pleasure!