

Carrot Cake

2 cups	all-purpose flour	12 oz	cream cheese (room temperature)
2 tsp	baking powder	1 cup	confectioner's sugar
1 tsp	baking soda	1	small/medium lemon (zest and juice)
1 tsp	salt		
1 tsp	ground cinnamon		
4	eggs		
1 cup	granulated sugar		
1 cup	brown sugar		
4 Tbsp	canola oil		
1 tsp	vanilla extract		
4 cups	shredded carrots (one pound)		
1 cup	crushed pineapple		
1 cup	dried cranberries		

Preheat oven to 350°F. Grease and flour two 9-inch cake pans. Sift together flour, baking powder, baking soda, salt, and cinnamon. Whip egg whites until firm. Add egg yolks, sugar, oil, and vanilla. Beat at high speed until light and smooth (about 2 minutes). Add to flour mixture and stir until combined. Mix in carrots, pineapple, and cranberries. Pour into pans. Bake 40 to 50 minutes (30 minutes for cupcakes) until toothpick inserted into the center comes out clean. Cool on racks for 10 minutes. Remove from pans and cool completely.

Frosting: Gradually mix confectioner's sugar into the cream cheese. Stir in lemon zest and juice until smooth. Refrigerate until ready to use.

Robert Messer, May 2018