

Carrot Cake

two-layer, 9-inch cake

2 cups	all-purpose flour	4 to 5	eggs
2 tsp	baking powder	1 cup	granulated sugar
1 tsp	baking soda	1 cup	brown sugar
$\frac{1}{2}$ tsp	salt	4 Tbsp	vegetable oil
1 tsp	ground cinnamon	1 tsp	vanilla extract
5 to 6	medium carrots (one pound)		shredded
1 cup	crushed pineapple		
1 cup	dried cranberries (or 2 cups fresh cranberries)		
12 oz	cream cheese (room temperature)		
1 cup	powdered sugar		
3 Tbsp	lemon juice or juice and zest from one medium lemon		

Preheat oven to 350° F. Grease and flour two 9-inch cake pans.

Sift together flour, baking powder, baking soda, salt, and cinnamon.

Mix together eggs, sugar, oil, and vanilla.

Beat at high speed until well combined (about 2 minutes).

Stir in the flour mixture. Mix in carrots, pineapple, and cranberries.

Pour into pans.

Bake 40 to 50 minutes (30 minutes for cupcakes).

Remove from oven when toothpick inserted into the center comes out clean.

Cool on racks for 20 minutes. Remove from pans and cool completely.

Frosting:

Gradually mix powdered sugar into the cream cheese.

Stir in lemon zest and juice until smooth.

Refrigerate until ready to use.

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