

Desserts/Carrot Cake

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2. Combine (B) in bowl and whisk until smooth.
3. Melt (D), add with (B) and (C) to (A) and fold together without over-mixing.
4. Place batter in 9" pan lined with parchment and oiled.
5. Bake 350F 45 minutes.
4. Beat (E) to make frosting and frost when cool. Top with (F).

This recipe includes ideas from Alison Roman.

Servings: 20

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From the kitchen of David and Jennifer Deaven

- A: 180g flour
 - B: 3 eggs
1g cardamom
4g salt
4g baking powder
6g baking soda
 - C: 155g brown sugar
145g yogurt
460g carrots, shredded
2oz dates, chopped
 - D: 4T butter
1/4C canola oil
 - E: 8oz cream cheese
60g confectioner's sugar
pinch salt
 - F: 3T sliced almonds
1. Whisk (A) together in large bowl.

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