Carrot Cake with Cream Cheese Mascarpone Frosting

350 degrees

4 lg carrots peeled

2 ½ c flour

2t cinnamon

1t baking soda

½ t cardamom

¼ t nutmeg

1 c unsalted butter, room temp

2 c sugar

1t vanilla

5 eggs, room temp, separated

¾c buttermilk

**Frosting:**

3 sticks butter

8oz cream cheese

8oz mascarpone

1lbs powdered sugar

¼ t salt

¼ t cardamom

1t vanilla

Finley shred 3 carrots, coarsely shred 1 carrot.

In med bowl mix dry ingredients, set aside. In lg bowl cream butter and sugar, beat in carrots and vanilla. Add egg yolks one at a time. Alternately add flour and buttermilk. In separate bowl beat egg whites until stiff peaks form, fold into batter. Pour batter into 2 9x2 greased and floured rounds.

Bake 30min. or until toothpick comes out clean. Cool in pans 10min, then remove and finish cooling on wire rack.

Frosting: Beat butter and cheeses until fluffy. Slowly add p. sugar. Beat in salt, cardamom and vanilla until smooth.