

Annette's Carrot Cake - 2021

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
carrots	3 cups	peeled & shredded
crushed pineapple	1 8-ounce can	(in juice, not syrup)
pecans	1 cup	toasted & chopped
walnuts	½ cup	ground
unsweetened dried coconut	½ cup	shredded
fresh ginger	1 heaping Tablespoon	peeled & grated
raisins	½ cup	
overripe banana	1	peeled & smashed
all-purpose flour	2 cups	sifted
baking soda	2 teaspoons	
cinnamon	3 teaspoons	
ground cardamom	1 teaspoon	
salt	½ teaspoon	
dark brown sugar	1 cup	packed (or light vegetable oil)
sugar	1 cup	
canola oil	1 ¼ cups	
vanilla extract	2 teaspoons	
eggs	4	

- Preheat the oven to 350 deg F. Butter and flour two 9" round cake pans.
- In a medium bowl, combine the first 8 ingredients and set aside as your fruit & nut bowl.
- In a large bowl, sift together the next 5 ingredients into your dry bowl.
- In a medium bowl, break up any lumps in the brown sugar, then beat together the sugars, oil, & vanilla. Beat in the eggs one at a time until combined.
- Pour the sugar mixture into the fruit & nut bowl, and stir well.
- Add the wet ingredients to the large dry bowl, folding over with a rubber spatula to incorporate. Do not over mix.
- Pour the batter into the prepared pans. Bake for 35 minutes, or until the tops are a very golden brown. (Cupcakes take about 12 minutes). Let the cakes cool in the pans for 10 minutes, then turn up-side-down on wire racks to cool completely before frosting.

NOTE: This is a reduction of our 3-layer Hummingbird Cake recipe. Frost with lemon-orange frosting (see recipe).

Dessert