

Carrot Cake Recipe

SERVES 18



DRY INGREDIENTS

2 cups all-purpose flour
1/4 cup whole wheat flour
1/2 teaspoon allspice
1/2 teaspoon nutmeg
1/2 teaspoon salt
2 1/2 teaspoons baking powder
2 teaspoons cinnamon

WET INGREDIENTS

1 3/4 cups sugar
1/4 cup brown sugar, packed
3/4 cups canola oil
2 eggs
2 teaspoons vanilla
3 cups grated carrots

DIRECTIONS

- ① Pre-heat oven to 375° F.
- ② Prepare an 8 by 13 inch glass pan with cooking spray.
- ③ Mix dry ingredients in a large bowl and set aside.
- ④ In separate bowl, mix sugar, brown sugar, and oil well. Slowly mix in eggs and vanilla.
- ⑤ Blend wet and dry ingredients together, being careful to not over mix.
- ⑥ Once blended, fold in the carrots.
- ⑦ Pour batter into prepared pan
- ⑧ Bake in oven at 375° F for 30 to 35 minutes.
- ⑨ Let the cake cool completely before cutting.



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