

Carrot Cake Recipe

- 2 cups organic unbleached flour (256 grams)
- $\frac{3}{4}$ cup sugar in the raw (150 grams)
- $\frac{1}{2}$ cup unrefined white sugar (110 grams)
- 1 teaspoon baking soda
- $\frac{3}{4}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt (non-iodized)
- $1\frac{3}{4}$ teaspoons cinnamon (Saigon)
- $\frac{1}{2}$ teaspoon allspice
- $\frac{1}{2}$ teaspoon freshly ground nutmeg
- dash of cloves
- 3 eggs, room temperature
- $\frac{2}{3}$ cup oil (light olive or vegetable oil) (149 grams)
- $\frac{1}{2}$ cup raw milk (120 grams) or buttermilk
- Homemade vanilla extract 1-2 teaspoons
- Moonshine cinnamon extract 1 teaspoon
- $1\frac{3}{4}$ cup raw shredded carrots (193 grams liquid or 30 grams dehydrated)
- 1 cup raisins
- Optional-any nuts-chopped very small (remind loved one's nuts are in the cake)



Instructions

Carrot Cake Recipe Continued

- Grease and flour a 13x9-inch baking pan
- Or use food-grade wax paper (no butter or flour needed) leave extra for "handles"
- Soak the (dehydrated only) carrots and/or the raisins together in a little boiling water (I use the hot water on demand)
- Combine all the ingredients except the carrots and raisins into a mixing bowl
- With a mixer, blend on low until just moistened (you may stir this without an electric mixer, it will take a little longer)
- Beat on high for 1 minute
- Scrape the bowl as you go
- Drain the carrots and raisins
- Compost the water
- Hand-stir in the carrots and raisins or very low on an electric mixer for 30 seconds or so.

Baking Carrot Cake

Pre-heat oven 350 degrees. I use the convection oven, that temperature is 325 degrees. Bake 30-45 minutes. Check after 25 minutes. Rotate if necessary.

It is best to take out when of the oven when the cake is still a "little soft". This makes it less dry. This all depends on the size of the pan(s) and if baking muffins.