

WALDORF CARROT CAKE

1 cup sugar

1 cup oil

3 eggs

1 ½ cup cake or pastry flour

1 1/3 tsp. Cinnamon

1 1/3 tsp. Baking powder

1 1/3 tsp. Baking soda

½ tsp. Salt

2 cups grated carrots (about 4 large carrots, peeled and finely grated)

½ cup chopped nuts (I use the Slicer/shredder thick grate blade)

Preheat oven to 300 degrees F. Using the Bosch with the cookie/batter whips, beat the sugar and oil until fluffy. Add eggs one at a time and beat after each addition. Add sifted dry ingredients and carrots and nuts and jog the machine a few times until incorporated. Pour into 2- 9" greased cake pans and bake in a preheated oven for 1 hour. Remove and let cool slightly and remove from pans on to cooling rack. When cake is completely cool add icing.

Cream Cheese Icing

8 oz. cream cheese (room temp.)

1 cup butter

2-3 cups icing sugar

1 tsp. Real vanilla

In the bowl with the whips, jog the butter and cream cheese until softened and turn on speed one and mix until smooth and ice cake when cool.

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