

CARROT CAKE

2 Eggs	
150 mL Oil	(2/3 cup)
175 mL Sugar	(3/4 cup)
250 mL Flour	(1 cup)
3 mL Baking Powder	(3/4 tsp)
2 mL Baking Soda	(1/2 tsp)
2 mL Ginger	(1/2 tsp)
2 mL Nutmeg	(1/2 tsp)
2 mL Salt	(1/2 tsp)
5 mL Cinnamon	(1 tsp)
175 mL Carrot, <u>grated</u>	(3/4 cup)
75 mL Coconut (optional)	(1/3 cup)
50 mL Raisins (optional)	(1/4 cup)

1. Preheat oven to **350°F**. Grease a **8 x 8 inch** baking pan.
2. Mix eggs, oil and sugar in a large mixing bowl.
3. Using an **electric mixer**, beat well.
4. In a separate bowl, combine dry ingredients.
5. Combine grated carrots (and optional ingredients) with dry ingredients.
6. Add dry ingredients to wet ingredients and mix.
7. **BAKE** for **30 minutes** or until a toothpick inserted in the middle of the batter comes out clean.

CREAM CHEESE FROSTING

1/4 - 250 mL package Cream Cheese, softened	
300 mL Icing Sugar	(1 1/4 cup)
2 mL Vanilla	(1/2 tsp)

1. Blend cream cheese and vanilla. Gradually add sugar, beating until frosting is smooth and spreading consistency.
2. If necessary, stir in MILK, 5 mL (1 tsp) at a time.