Carrot Cake with All-Purpose Artisan Flour

Rich carrot cake made with our All-Purpose Flour.

Yield: One 9"x13" layer, one 1"x9" round, or 12 muffins

Ingredients

- 1¾ cups All-Purpose Flour Artisan Blend
- 1 tsp baking soda
- 2 tsp baking powder
- 1½ tsp cinnamon
- ¾ tsp nutmeg
- ¼ tsp cloves
- ½ tsp salt
- 3 eggs, large
- ½ cup white sugar
- ½ cup brown sugar, packed
- ¾ cup oil
- 1 tsp vanilla
- 2¾ cups shredded carrots
- Optional: ½ cup crushed pineapple
- Optional: 1 cup toasted chopped pecans
- Optional: 1 cup golden raisins

Directions

Pre-heat oven to 350°.

Mix together first 7 dry ingredients and set aside. Beat together eggs, sugar, oil and vanilla. Add dry ingredients to wet and mix to combine. Stir in carrots, plus any optional ingredients.

Pour into greased pan. Bake 20 minutes for muffins, and up to 40 minutes for loaf or round pan, or until toothpick comes out clean.

Top with Cream Cheese Frosting, or sprinkle with powdered sugar.

Note: to make the layered cake shown above, prepare a 18 x 13" sided baking sheet: spray with oil, line with parchment and spray parchment. Spread batter evenly in prepped baking sheet, smoothing top. Bake 15 to 18 minutes until center of cake springs back when touched. Cool on rack. Cut into 4 equal pieces and divide frosting into 4 parts. Stack and frost into a four layer stack.