

Egg-Free Carrot Cake

Prep Time: 30 minutes
Cook Time: 35 minutes
Servings: 9" round layer

The Ingredients

- 2 cups shredded carrots
- 1 cup raisins, dark or golden
- 1 1/2 cups water
- 3/4 cup packed brown sugar
- 3 tablespoons soy margarine
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 3/4 to 1 teaspoon ground cloves, to taste
- 1 cup unbleached all-purpose flour
- 1 cup white whole wheat flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup chopped walnuts or pecans, optional

Directions

- Preheat the oven to 325°F. Grease and flour one 9" x 2" round cake pan. If you only have an 8" round pan, fill it only halfway, and bake your extra batter in ramekins or cupcake tins.
- Bring the carrots, raisins, water, brown sugar, butter, cinnamon and cloves to a broil over medium heat, stirring occasionally. Reduce to a simmer and cook for four to five minutes.
- Remove the mixture from the heat, transfer to a mixing bowl, and refrigerate to cool to lukewarm. The liquid will be slightly syrupy and fragrant.
- When the carrot mixture is cooled, add the flours, baking powder and salt. Stir until well combined and no streaks of flour remain. Fold in the nuts.
- Scrape the thick batter into the pan, spreading it evenly. Bake the cake for 30 to 40 minutes, or until a cake tester or toothpick inserted into the center comes out clean.
- Cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely. Frost with egg-free frosting or a dusting of confectioner's sugar.

REFERENCE: KINGARTHURFLOUR

