



Seattle's Urban Cooking School

## Diane's Carrot Cake

Servings: 12

*This will make up to 7 dozen mini-carrot cakes.*

**2 cups Triticale Flour, Nash Farms**  
 **$\frac{3}{4}$  teaspoon salt**  
**1  $\frac{1}{2}$  teaspoons cinnamon, Market Spice**  
 **$\frac{1}{2}$  teaspoon ground ginger, Market Spice**  
**2 teaspoons baking soda**  
**4 eggs, Skagit River Ranch**  
**1  $\frac{1}{2}$  cups sugar**  
**1 cup Riesling Grape Seed Oil, Apres Vin**  
**2  $\frac{1}{4}$  cups multicolored carrots – Nash Farms, finely grated (this is about  $\frac{1}{2}$  pound)**  
**butter and sugar to coat the pans**

### Icing

**6 ounces Sierra Nevada Cream Cheese**  
**2 ounces unsalted butter**  
**3 cups confectioner's sugar**  
**1 teaspoon water-extracted vanilla**  
**Cream if needed for texture**

Preheat oven to 350°. Oil and sugar three 9-inch round cake pans.

Sift together flour, salt, cinnamon, ginger and soda.

Beat the eggs and sugar together on high speed for 10 minutes. Reduce the speed to medium and drizzle the oil into the mixture.

With the machine running on low speed add the carrots. Add the dry ingredients until just incorporated.

Pour the mixture into the cake pans and bake for 25 minutes or until the cake tests clean. Let sit in pans a few minutes, and remove to cool on racks.

Frost with Fromage Blanc icing

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