

Fresh Carrot Cake

Unit: Large Skillet

Cake Ingredients

6 - Cups of carrots cut on #1 blade	3 - Cups of all-purpose
flour	
1 - Cup of brown sugar	1 - Cup crushed
pineapple, drained	
1 - Cup of raisins	1.5 - Tsp baking soda
4 - Eggs	1 - Tsp salt
1.5 - Cups of white sugar	4 - Tsp ground cinnamon
1 - Cup of oil	½ - Tsp ground nutmeg
2 - Tsp vanilla extract	½ - Cup chopped walnuts

In a medium bowl, combine grated carrots, brown sugar and raisins. Set aside.

In a large bowl, beat eggs until light. Gradually beat in the white sugar, oil and vanilla. Stir in the pineapple. Combine the flour baking soda, salt, nutmeg and cinnamon and stir in until absorbed. Finally stir in the carrot mixture and the nuts.

Lightly oil the large skillet and pour the cake evenly into the unit. Bake for 45 minutes or until the cake tests done with a toothpick. Cool for 10 minutes before removing from the pan. Serve each piece with warm frosting.

Icing Ingredients

1 8oz. Package cream cheese	½ Cup of unsalted butter
1 Cup powdered sugar	1 tsp vanilla

Combine all of the icing ingredients in a medium saucepan. Cook on medium heat until all of the ingredients have melted. Serve warm over each slice of carrot cake.