

Yummy! Carrot Cake



Serves 16

CAKE:

1 3/4c all~purpose flour	1/4t nutmeg
1/2c whole wheat flour	1/8t salt
2t baking soda	1/2c brown sugar, packed
1t cinnamon	2 egg whites
1t allspice	3/4c carrot, shredded

16oz pineapple, crushed, drained
2/3c buttermilk
1/2c raisins
3T canola oil
2t vanilla extract
1t almond extract

FROSTING:

11oz cream cheese, softened
3c powdered sugar
1t vanilla extract
2t water, as needed

Preheat oven to 350. Spray 13" x 9" cake pan with nonstick cooking spray.

In medium bowl, combine the flours, baking soda, cinnamon, allspice, nutmeg and salt. In large bowl, with electric mixer at high speed, beat the sugar and egg whites until thick and frothy.

With mixer at low speed, stir in the carrots, pineapple, buttermilk, raisins, oil and the extracts. Gradually add the flour mixture and stir until all the flour is just moistened. Scrape the batter into prepared pan. Bake until golden brown and toothpick inserted in center comes out clean ~ about 35 minutes. Cool completely in pan on wire rack.

In large bowl with electric mixer on low, then medium speed, beat together cream cheese, powdered sugar and vanilla until well blended and free of lumps. If frosting is too thin, add up to 3/4c more powdered sugar. If too stiff, add up to 2t water.

Prepare Ahead Tip

Keep refrigerated for up to 3 days. Serve at room temperature.