

Grace's Carrot Cake

makes 1 9×13 cake, 2 9" layers for one bunny cake+, or about 24 cupcakes

2 cups whole wheat flour

2 cups sugar

2 teaspoons baking powder

2 teaspoons baking soda

2 teaspoons cinnamon

1 teaspoon salt

4 large eggs (I use extra large at altitude or add an extra egg.)

1 1/2 cups vegetable oil (I use Canola now)

3 cups grated carrots (blotted dry w/ towel if you use food processor or the extra liquid will make the cake sink-which it may do anyway.)

1 cup chopped walnuts

Icing: 8 ounces cream cheese, 4 Tablespoons softened butter, 3 1/2 cups powdered sugar, 2 teaspoons vanilla extract.

Preheat oven to 325 degrees F. (If you make cupcakes, use 350 F.)

Cake: mix dry ingredients together and add eggs, oil and mix well. Add carrots and nuts and mix well again. Turn into greased 9x13x2" pan or scoop into cupcake tins* and bake 45-55 minutes for cake, 25-30 for the 9-inch pans, and about 20 minutes for cupcakes or **until a toothpick stuck in middle comes out clean**. Cool well **in pan**, if making the 9×13. Remove cupcakes from the pans and cool on racks. For 9-inch round pans –used for bunny cake — let them cool in the pans about 10 minutes before turning out onto racks to cool completely. Bang pans soundly on the counter before tipping out. Ice all cakes when completely cooled. Refrigerate if not eating that day. Cake freezes very well for up to one month.

*I like muffins and cupcakes baked right in the greased tins so that the cake batter hits the hot metal directly for a nice crust instead of steaming in the paper liners. If you'd like to use paper liners, which many bakers do, please feel free.

+The two nine-inch layers form the bunny: one layer is her body and the other layer is cut into three pieces that form the two ears and the bow tie. See Bunny Cake directions below.

Icing: Beat cream cheese and butter together very well for 2 minutes. Slowly add powdered sugar (or you'll have a big mess). Beat in vanilla and whip icing until very smooth.