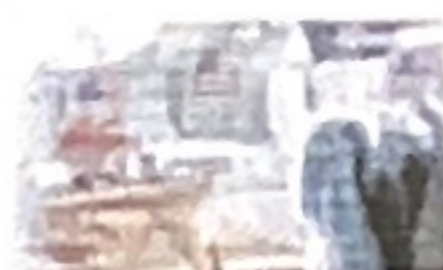


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■ Prep: 30 minutes ■ Bake: 30 minutes

Gingered Carrot Cake

Talk about charisma, carrot cake has been charming dessert lovers since the 1960s. This recipe surprises with dried fruit bits and grated fresh ginger.

Source: **Better Homes and Gardens**

Ingredients

- 2 cups all-purpose flour
- 2 cups granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 4 beaten eggs
- 3 cups finely shredded carrot
- 3/4 cup cooking oil
- 3/4 cup mixed dried fruit bits
- 2 teaspoons grated fresh ginger or 3/4 teaspoon ground ginger
- 6 ounces cream cheese, softened
- 1/2 cup margarine or butter, softened
- 1 tablespoon apricot brandy or orange juice
- 4-1/2 to 4-3/4 cups sifted powdered sugar
- 1/2 teaspoon finely shredded orange peel
- 1 cup toasted, finely



chopped pecans (optional)

Directions

1. Combine the flour, granulated sugar, baking powder, and baking soda; set aside.
2. Combine eggs, carrot, oil, dried fruit, and ginger. Stir egg mixture into flour mixture. Pour into 2 greased and floured 9x1-1/2-inch* round baking pans.
3. Bake in a 350 degree F oven for 30 to 35 minutes or until a toothpick inserted near the center comes out clean. Cool on wire racks 10 minutes. Remove cakes from pans. Cool thoroughly on wire racks.
4. Beat together cream cheese, margarine or butter, and apricot brandy or orange juice. Gradually beat in enough of the powdered sugar until frosting is easy to spread. Stir in orange peel.

Spread frosting on sides. Press nuts on sides of the cakes, if desired. Store cake in the refrigerator.

*If the pans are shallow or the batter may flow over the sides of the pans when baking.

Bake for 30 to 35 minutes or until done. Frost with Cream Cheese Frosting. Have a little left over.

To Make-Ahead: Up to 1 day ahead. Store in the refrigerator. Cover and chill until ready to serve.

Nutritional Information

Nutritional facts per serving
calories: 581 , total fat: 28 g , saturated fat: 7 g , cholesterol: 87 mg , sodium: 282 mg , carbohydrate: 79 g , fiber: 1 g , protein: 6 g , vitamin A: 97 % , vitamin C: 5 % , calcium: 7 % , iron: 11 %



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