



From Real Estate to Recipes!

SEPTEMBER'S FEATURE RECIPE



Courtesy of Sandy & Andy Copp

who just bought their new Bayview home from Tina!

Carrot Cake with Maple Cream Cheese Icing

Ingredients:

- 1 1/3 cups all-purpose flour
- 1 cup sugar
- 1 1/2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon freshly grated or ground nutmeg
- 1/2 teaspoon ground allspice
- 1/4 teaspoon ground ginger
- 1/2 teaspoon salt
- 2/3 cup vegetable oil
- 3 large eggs
- 1 1/2 cups finely grated peeled carrots
- 1 cup finely chopped walnuts
- 1 cup golden raisins (optional)
- 1/2 cup crushed pineapple, lightly drained (optional)

Maple Cream Cheese Icing

- 10 ounces cream cheese, room temp
- 5 tablespoons unsalted butter, room temp
- 2 1/2 cups powdered sugar
- 1/4 cup pure maple syrup

Directions:

Preheat oven to 350, grease/flour pan or use parchment paper

- 1.** Whisk together thoroughly in a large bowl: flour, sugar, baking soda, baking powder, cinnamon, cloves, nutmeg, allspice, ginger & salt
- 2.** Add & stir together well with a rubber spatula or beat on low speed: oil & eggs
- 3.** Stir in: carrots, walnuts, raisins, & pineapple
- 4.** Scrape the batter into the pan(s) & spread evenly. Bake until a toothpick inserted into the center comes out clean, 25 to 30 minutes in round or square pans, 30 to 35 minutes in a 13x9-inch pan. Let cool in the pan(s) on a rack for 10 minutes. Slide a thin knife around the cake to detach it from the pan(s). Invert the cake & peel off the paper liner(s), if using. Let cool right side up on the rack. Fill & frost with icing.

Frosting Directions:

Using electric mixer, beat cream cheese & butter in large bowl until light & fluffy. Add powdered sugar & beat at low speed until well blended. Beat in maple syrup. Chill until just firm enough to spread, 30 minutes. Spread over cake. Can be made 1 day ahead. Cover with cake dome; chill. Let stand at room temperature 30 minutes before serving.

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