Carrot Cake

Makes 2 –9-inch round cake layers, or 1 13X9 inch sheet cake

This cake was inspired by the cake made by one of our loved friends. Her cake was so moist and lovely that we had to come home and make our first ever carrot cake! This is so full of fruit, nuts and carrots that you could sneak this in as a meal if you close your eyes and pretend there is no thick, creamy cream cheese frosting! *Bonnie*

2 ¾ cups Brown Sugar

½ cup C&H Bakers sugar

1 ½ cup vegetable oil

4 eggs, room temperature

1 teaspoon vanilla

2 ½ cups (312 grams) plus I tablespoon Gluten free 1-1 Flour blend

2 teaspoons cinnamon

2 teaspoons baking powder

1 teaspoon baking soda

¼ teaspoon cloves

½ teaspoon nutmeg

½ teaspoon salt

1 cup raisins

1 cup pecans, chopped

3 cups carrots, washed, peeled and grated

1 cup pineapple, crushed and drained

½ cup coconut, sweetened, flaked

 Preheat oven to 350 degrees.

Prepare pans with gluten free cooking spray, line with parchment paper and spray again.

In bowl of mixer, cream together sugars, oil and then add eggs one at a time and make sure they are well incorporated then add the vanilla. In a separate bowl combine flour, cinnamon, baking soda, baking powder, salt, cloves and nutmeg mixing well with a whisk to make sure that they are combined and that there are no lumps. Slowly incorporate dry ingredients into creamed mixture until they are well combined. In the now empty dry ingredients bowl, combine the raisins, nuts, sprinkle in the extra tablespoon of flour and combine making sure that the raisins and nuts are well coated so that they don't sink to the bottom of the cake. Set aside. Stir the coconut, carrots and pineapple into the cake batter and fold the raisins and nuts in last. Pour into prepared pans and bake. 55-60 or until golden brown and a toothpick comes out of the center nearly clean.   Allow to cool completely and then frost with Cream Cheese frosting or any one of your favorite frostings.