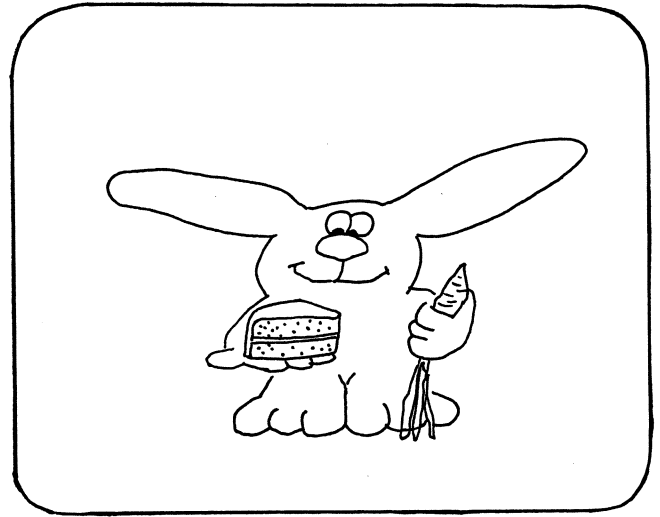
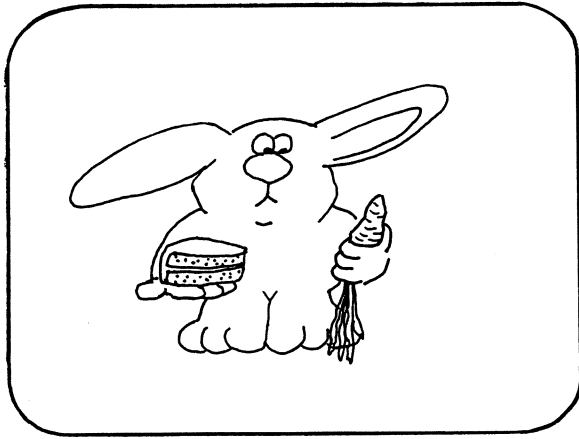
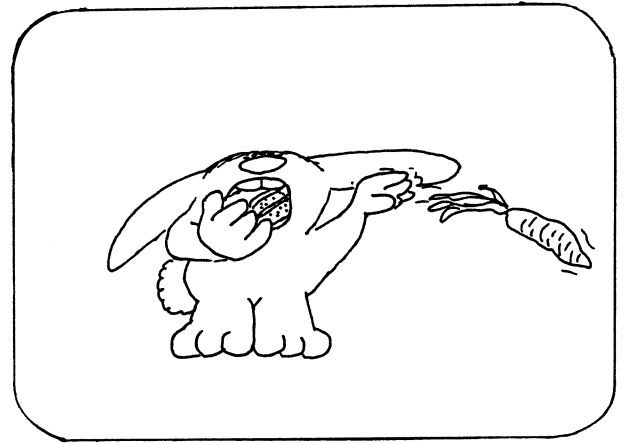


## credible carrot cake



Once upon a time dr bob could not accept vegetables in his baked goods. "What? Carrots in my cake? Come on. Zucchini in my bread? Give me a break. Pumpkin instead? Get out of here!" Vegetables belong next to the mashed potatoes, right? And pumpkins in Thanksgiving pie.



dr bob is now an SDWM who would consider selling his own grandmother for a great carrot cake. (Sorry, Gram.) The D caused him to seriously reconsider the role of vegetables in his life, among other things. Vegetables in his baked goods are now okay.

"What? Lima bean muffins for St. Patrick's Day? Hey, why not?"

Well, maybe not all vegetables.

"What? Leek cheesecake?... Take off, hosehead!"

(i.e., this is an unacceptable idea)

## CAKE CHART

	3/4	full	unit	ingredient
wet batter	1	1 1/3	cup(s)	corn oil
base	1 1/2	2	cups	sugar
	3	4		eggs
	1 1/2	2	cups	flour
	1	1	teaspoon	salt
dry batter	1 1/2	2	teaspoons	baking soda
stiffener	1 1/2	2	teaspoons	baking powder
	1	1 1/3	teaspoons	cinnamon
	1/2	2/3	teaspoon	nutmeg
batter	2	3	cups	lightly packed grated carrots
additives	3/4	1	cup	chopped walnuts or pecans
	1/2	2/3	cup	raisins (optional)
	1/2 (4)	2/3 (6)	cup (oz)	well drained crushed pineapple (optional)

## CREAM CHEESE ICING CHART

3/4	full	unit	ingredient
6	8	oz	unsalted butter
6	8	oz	cream cheese
2	2 1/2	cups	sifted powdered sugar
1	1	teaspoon	vanilla
1	1	teaspoon	grated orange peel

## BAKING AND ICING CHART

cake recipe	baking mode	baking time	icing recipe
3/4	9 1/2 in springform pan	70-75 min	full
	9 1/2-10 in bundt pan	55-60 min	full (layered) 3/4 (uncut)
full	9 x 13 in rectangular pan	45 min	3/4

The "oil" carrot cake recipe is pretty standard with some variations showing up in the optional ingredients. Note that major truth in advertizing problems do not allow carrots to be considered optional.

We have given measures for both  $\frac{3}{4}$  and full recipes depending on the baking mode. The matching of recipe to baking mode follows an unbreakable carrot cake principle (UCCP): *no part of the cake should find itself so far from the cream cheese icing that it is possible for a forkfull of finished product to be ingested without containing each component.* After all, it is the rich contrast of these two flavors that makes the magic of carrot cake.

The full recipe should be baked as a sheetcake so the thickness of the single layer will not violate the UCCP. The  $\frac{3}{4}$  recipe baked in a springform pan must be cut into two layers and iced in between to satisfy the UCCP. The situation is a bit ambiguous in bundt pan mode due to the iced hole, but the cooking team prefers layering it anyway just to be on the safe side. Note that observance of the UCCP in the recipe/baking mode selection leads to a curious crossmatching of the recipe size for the cake and icing. If you are unable to note this, continue reading anyway.

The measures given for the batter additives are meant to be suggestive. Rabbit type rodents will probably want to increase the carrots, but one should probably observe limits of 3 and 4 cups respectively to avoid having to rename the result. Nut gathering rodents will be tempted to jack up the amount of chopped nuts. An idea worth considering is to divide this ingredient into a finely chopped component for general flavor and a coarsely chopped component to more directly identify its presence. This adds crunchability to the cake. Pineapple lovers may want more crushed pineapple - dumping in the whole 8oz can is a pardonable offense. Worms may convert this to apple cake by an obvious substitution.

**CAKE:** Start by greasing and flouring your choice of baking pan and then set oven to 350° F. Consult baking and icing chart to select recipe size. In a large bowl stir together the sugar and oil and successively beat in the eggs. In a medium bowl sift together the dry ingredients and then resift into the wet batter a bit at a time, blending well with each addition. Mix in the additives. Pour into baking pan and place in oven. Consult baking and icing chart for approximate baking time but test center by the usual sticking cake test (stick it with a sharp instrument, done if comes out clean). In bundt pan baking mode one must reinterpret "center" in an obvious way. Cool completely on a rack. (After 15 minutes remove from springform or bundt pan.)

**ICING:** Beat together the softened cream cheese and butter. Sift in the powdered sugar a bit at a time, blending until smooth, and blend in the vanilla and grated orange peel. Apply to cake. (Use your imagination.)

**Miscellaneous Comments:** The carrot cake improves in flavor with several days aging. Refrigerate but serve at room temperature. Also freezable if you want to save a piece for Mom or a future sugar high fix. Freezing can also save lonely cooks from overdosing. Microwaving a piece is not a bad idea even if not frozen. Tastes great warm. The only trick is pulling out before the icing liquifies. I was just kidding before, Gram.

Am I still in the will?