

Caribbean Style Carrot Cake

Though Carrot Cake is a popular desert worldwide, we in the Bahamas have a knack for adding our own flair to a dish, okay I must confess I take delight in *'Bahamianizing' everything I put my hands on. So hold on to your seat – no, no I mean get up off your seat and feel the rhythm as you bite into this scrumptious cake.

* An extract from the Farrington Bahamian Dictionary

Ingredients:

CAKE

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| 2 cups flour | |
| 1 teaspoon baking powder | ½ cup light brown sugar, firmly packed |
| 2 teaspoon baking soda | 1 ½ cup granulated sugar |
| 1 ½ teaspoon ground cinnamon | 3 eggs |
| ¼ teaspoon ground cloves | ¼ teaspoon ground nutmeg |
| ½ teaspoon salt | 1 ½ cups carrots (3 med.), pared and shredded |
| 1 ½ cup walnuts chopped, divided | ½ cup golden raisins |
| 1 ½ cup coconut, shredded (flakes may be used if fresh coconut is not available) | ½ cup vegetable oil |
| 1 can (8 oz.) crushed pineapple, drained | ¾ cup milk |
| | 1 ½ teaspoon lemon juice |

CREAM CHEESE FROSTING

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| 11 oz. softened cream cheese | 1/3 cup softened butter |
| 3 ½ cups sifted Confectioner Sugar | 1 teaspoon vanilla extract |
| 2 teaspoons orange juice | 1 teaspoon grated orange peel |

Preparation:

Preheat oven to 350 degrees. Grease and flour two 9-inch round or one 9x13x2 inch baking pan(s). Combine flour, baking soda, baking powder, cinnamon, nutmeg, cloves and salt in small bowl. Combine milk and lemon juice in liquid measuring cup (mixture will appear curdled).

Beat eggs, granulated sugar, brown sugar and vegetable oil in large mixer bowl. Add pineapple, carrots and milk mixture; mix well. Gradually add flour mixture; beat until evenly blended. Stir in coconut and 1 cup of nuts. Pour into prepared pans

Bake for 30- to 35 minutes or until toothpick inserted in center comes out clean. Cool in pan on wire rack 15 minutes. Remove from pan to wire rack to cool completely.

Frosting

Combine softened cream cheese, butter and confectioners (powdered) sugar in large bowl; beat until fluffy. Add vanilla extract, orange juice and grated orange peel; beat until combined.

Frost the top of one round cake, sprinkle coconut on top. Place second cake on top of first then frost the sides and top of cake with Cream Cheese Frosting. Garnish with remaining walnuts and coconut. If there happens to be any leftover, store in refrigerator.

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