

Carrot Cake

Ingredients:

- 4 eggs
- ¾ C oil
- ½ C applesauce
- 1 T vanilla
- 1 C brown sugar
- 1 C white sugar
- 3 cups grated carrots
- ½ C crushed pineapple, drained
- 2 ½ C flour
- 2 tsp baking soda
- ½ tsp salt
- 1 T cinnamon
- 2 tsp baking powder
- 1 tsp ginger

For Cream Cheese Frosting

- 8 oz cream cheese
- ½ C butter softened
- 3-4 C powdered sugar
- 2 tsp vanilla
- 1-2 tsp milk

Directions:

Cake

- Pre heat oven to 350 F.
- Gently combine eggs, oil, applesauce and vanilla
- Stir in brown sugar and white sugar for 3 minutes and then add pineapple.
- In a separate bowl combine flour, baking powder, baking soda, salt, cinnamon and ginger
- Add dry ingredients to the oil and sugar and stir only until combined.
- Add carrots and stir until evenly mixed.
- Pour into a greased and flowered 9" x 13" pan and bake for 30-35 min.

Frosting

- Beat butter and cream cheese for at least 4 min.
- Add vanilla and powdered sugar and mix well.
- Add a tsp of milk at a time until it reached the desired consistency.

Recipe from Lizzy Early, adapted by the Amazing Jan

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