

CARROT CAKE featuring ALASKA CARROTS

Originally from Linda Cox Kitchen



Preheat oven to 350.* Rehydrate raisins on simmer. Drain before adding to cake batter.

1 C butter or oil	3 fresh eggs
1 ½ C plain yogurt	1 C evaporated can juice sugar
2 teaspoons maple powder	3 C grated carrots
½ C apricot jam (optional)	1 C golden raisins, rehydrated a bit, or crushed pineapple
3 C freshly milled flour	2 teaspoons baking soda
1 teaspoon cinnamon	1 teaspoon salt

Combine all wet ingredients in Bosch bowl. Add dry ingredients. Last of all the carrots & raisins. Pour into 9 x 13 pan or man size muffin pans. Top with chipped coconut & nuts instead of frosting.