

## My Sister's Carrot Cake

One of my favorite desserts is Carrot Cake. I don't know why, but I've come to really enjoy it over the years. My best guess is the sweetness of the icing. But I really don't have a sweet tooth. I don't know, but I sure do love it.

Every year, we get together at my house for Palm Sunday. Kim had mentioned "The Big Easter Egg Hunt" last month. Well, one of the items my sister Christy brings is her Carrot Cake. It is delicious! Here is her recipe:

1 Cup	Maple Syrup
1 Cup	Sugar
½ Cup	Vegetable Oil
4	Eggs - large
2 Cups	Flour
2 Tsp	Baking Powder
2 Tsp	Baking Soda
½ Tsp	Cinnamon
¼ Tsp	Ground Ginger
3 Cups	Grated Carrots
½ Cup	Chopped Walnuts
½ Cup	Raisins



Preheat your oven to 350°. Whisk together the maple syrup, sugar, and vegetable oil. Blend in the 4 large eggs, one at a time. Sift the flour, baking powder, baking soda, cinnamon, and ground ginger. Gradually add to the liquid ingredients. Stir in the grated carrots then walnuts and raisins. Pour all of the mixture into two 8-inch greased and floured cake pans. Bake for 45 minutes. Cool down, stack one on top of the other, and smother in with the icing.

### Icing

2 – 8 oz	Cream Cheese
1 Cup	Powdered Sugar
1 Stick	Melted Butter
1 – 8 oz	Cool Whip container

Blend these together and ice your carrot cake.

Great Eats!

Mike's sister Christy