

Lighter Carrot Cake

Recipe By *Elky Friedman*



Cooking and Prep:  1 h

Serves:  10

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot,
Chanukah

Diet: Vegetarian, Pescetarian,
Low Fat

Source: Whisk by Ami
Magazine

Ingredients (17)

Cake

- 1 and 3/4 cups carrots, peeled and shredded
- 2 baby-food jars of carrot purée
- 1 cup sugar
- 2 cups white whole-wheat flour

- 2 teaspoons cinnamon
- 1 and 1/2 teaspoons **Haddar Baking Powder**
- 1/2 teaspoon baking soda
- 1/2 cup oil
- 1/2 cup **Gefen Applesauce**
- 1/2 teaspoon salt
- 4 eggs
- 1 and 1/2 teaspoons **Gefen Vanilla Extract**

Cream Cheese Topping

- 4 ounces reduced-fat whipped cream cheese
 - 1 tablespoon oil
 - 1 and 1/2 cups **Gefen Confectioners' Sugar**
 - 1/2 teaspoon **Gefen Vanilla Extract**
 - 1 teaspoon lemon juice
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Start Cooking

For the Cake

1. Preheat the oven to 350°F. Spray a baking pan (size of your choice) with nonstick cooking spray.
2. In the bowl of an electric mixer, combine carrots, carrot purée, sugar, flour, cinnamon, baking powder, and baking soda. Mix well. Add oil, applesauce, salt, eggs, and vanilla. Continue mixing well.
3. Pour batter into prepared pan and bake for 40 to 45 minutes, until a toothpick comes out clean. For smaller sizes, bake for 25 minutes.
4. Remove from oven to cool.

Frost

1. In the bowl of an electric mixer, combine cream cheese, oil, confectioner's sugar, vanilla, and lemon juice.
2. Frost cake only when it has cooled completely.