

The Moistest Carrot Cake Ever

Recipe By *Renee Chernin*



Cooking and Prep: 
1.5 h

Serves:  15

Contains:   

Preference: Parve

Need I say more? Makes wonderful muffins, too!

Difficulty: Easy

Occasion: Rosh Hashanah

Diet: Vegetarian, Pescetarian

Source: Cooking for the King

Ingredients (19)

Main ingredients

- 2 cups flour
- 2 teaspoons **Haddar Baking Powder**
- 1 and 1/2 teaspoons **Gefen Baking Soda**
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger

- 1/2 teaspoon ground allspice
- 4 eggs
- 1/2 cup oil
- 1 cup sugar
- 1 cup dark brown sugar
- 2 and 3/4 cups (about 5 medium) shredded carrots
- 8 ounces Gefen Crushed Pineapple, drained
- 1 cup (2 small) shredded apples
- 1 cup flaked coconut
- 3/4 cup chopped walnuts or pecans (*optional*)

White Glaze

- 1/4 cup margarine
 - 2 cups powdered sugar
 - 3 tablespoons coconut or almond milk
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Start Cooking

For the Carrot Cake

1. Preheat the oven to 325 degrees Fahrenheit. Grease and flour a tube or Bundt pan or a nine-by-13-inch pan, or line a muffin tin with paper cups.
2. In a medium bowl, combine the flour, baking powder, baking soda, salt, cinnamon, ginger, and allspice. Set aside.
3. In a large bowl, mix the eggs, oil, and sugars. Stir in the flour mixture. Stir in the carrots pineapple, apples, coconut, and chopped nuts, if desired, until moistened.
4. Pour the batter into the prepared pan or muffin tin and bake until a toothpick inserted into the center of the cake comes out clean: in the baking or Bundt pan, 35 to 40 minutes; in the muffin tins, 20 to 25 minutes. Let cool for five minutes, then invert on a wire rack to cool

completely before icing.

For the Glaze

- 1.** In a small saucepan, melt the margarine over low heat. Stir in the powdered sugar and pareve milk and whisk for several minutes until smooth. If the glaze is thin, let it cool slightly to thicken. Beat in more powdered sugar if needed.
- 2.** Drizzle over the cooled cake.

About

By Renee Rouso Chernin. Reproduced from *Cooking for the King*, Rosh Hashanah edition.