



Carrot Cake with Cream Cheese Frosting

Baking Time: 45 minutes

Baking Temperature: 176°C/350°F

Yield: two 8-inch round cake pan

Carrot Cake Batter

Ingredients:

- 1 cup Corn Oil or Canola Oil
- 1 cup **Peotraco Refined Sugar**
- 1 cup **Peotraco Dark Brown Sugar**, well-packed
- 4 pcs Large Eggs
- 2 cups All-Purpose Flour, sifted
- 2 tsps Cinnamon Powder
- 2 tsps **Peotraco Baking Soda**
- ¼ tsp Fine Salt
- 2 cups Grated Carrots
- 1 cup Canned Crushed Pineapple, well drained
- ½ cup Walnuts, coarsely-chopped
- ½ cup Raisins



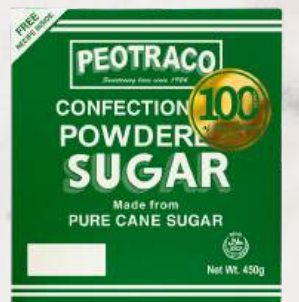
Procedure:

1. Preheat oven to 175°C/350°F. Grease and flour two 8-inch round cake pan (3 inches high). Line the bottom of the pan with baking paper. Set aside.
2. In a large mixing bowl, combine the oil, **Peotraco Refined Sugar**, **Peotraco Dark Brown Sugar**, and eggs. Mix well.
3. In another bowl, combine the flour, cinnamon powder, **Peotraco Baking Soda**, and salt.
4. Add the flour mixture to the oil mixture and mix well.
5. Stir in the carrots, crushed pineapple, nuts, and raisins.
6. Pour the cake batter into the prepared cake pan. Bake for at least 45 minutes or until a toothpick inserted in the center comes out clean.
7. Allow cake to cool in the pan for 10 minutes. Unmold the cake and allow to cool completely on a wire rack.

Cream Cheese Frosting

Ingredients:

- 225g Cream Cheese
- 2 Tbsp Unsalted Butter
- ¾ cup **Peotraco Confectioner's Powdered Sugar**, sifted



Procedure:

1. Prepare the frosting. In a large mixing bowl, using an electric mixer, beat the cream cheese and the butter together until light and fluffy.
2. Add the Peotraco **Confectioner's Powdered Sugar** and continue beating at medium speed until a spreading consistency is achieved.

Cake Assembly

1. Position the cake in the center of an attractive cake tray or cake board. Spread an even layer of the prepared frosting.
2. Place the second layer on top and cover with the rest of the frosting. Garnish with finely chopped walnuts and carrot toppers, if desired.