

## September Birthday Cake Recipe



### Autumn Carrot Cake

#### Ingredients

##### *Cake*

3 cups all-purpose flour

2-1/2 cups sugar

2 tsp. baking soda

1 tsp. salt

2 tsp. ground cinnamon

1/2 tsp. ground cloves

1/2 tsp. ground allspice

4 eggs

1-1/2 cups vegetable oil

2 tsp. orange extract

3 cups shredded carrots

1 cup unsweetened applesauce

3/4 cup chopped walnuts or pecans (optional)\*

3/4 cup raisins (optional)\*

### *Orange Cream Cheese Frosting*

2 sticks butter, softened

16 oz. cream cheese, softened

4 cups powdered sugar

1 tsp. orange extract

### *Garnish*

Fresh rosemary sprigs

Fresh figs

Fresh blackberries

### **Directions**

Preheat oven to 350° F. Grease and lightly flour four 8-inch round cake pans; set aside. Combine flour, sugar, baking soda, salt and spices in a large bowl; set aside. Crack eggs into a separate bowl and lightly beat. Pour in oil and orange extract; whisk well. Add carrots, applesauce, nuts and raisins; stir to combine. Fold the wet mixture into the dry ingredients and stir just until the flour is no longer visible, being sure not to over-blend. Pour equal amounts of batter into prepared cake pans.

Place cakes on two shelves in oven and rotate halfway through the baking time. Bake 18 to 20 minutes, or until a knife inserted into the center of each cake comes out clean. Leave cakes in pans for 10 minutes, then invert onto a wire rack and allow to cool completely.

Prepare the frosting by placing the butter and cream cheese into a medium mixing bowl and beating until well blended. Add sugar and orange extract; beat until mixture has a creamy, smooth consistency. Cover and keep at room temperature until ready to frost.

Apply frosting to the top of each cooled cake and stack the layers together; cover the remaining cake with frosting. Refrigerate until ready to serve. If desired, garnish with fresh rosemary, figs and berries.

\* If nuts are omitted, reduce vegetable oil to 1-1/4 cups.