

# Carrot Cake

1 + 1/4 cup sugar  
1 + 1/3 cup light olive oil or vegetable oil  
3 eggs  
1 teaspoon vanilla  
1 Tablespoon orange zest  
2 + 1/2 cups flour  
2 teaspoons cinnamon  
1/4 teaspoon nutmeg  
2 teaspoons baking soda  
1 + 1/2 teaspoons salt  
1 cup organic raisins  
1 cup chopped walnuts (plus more for sides)  
16 oz bag organic carrots (shredded)  
1/2 cup crushed pineapple (plus fresh slices for garnish)

frosting - cream together 16 oz. cream cheese with 3 sticks butter (both at room temp) add 1 teaspoon vanilla and 2 + 1/2 cups powdered sugar (or until desired sweetness).

directions: preheat oven to 350. in the bowl of an electric mixer, cream together: sugar, butter, eggs, oil, orange zest, and vanilla until light and fluffy. in a separate bowl, sift together all dry ingredients. with the mixer on low, slowly add dry ingredients to the wet (just until combined). gently fold in shredded carrots, pineapple, raisins, and walnuts using a wooden spoon or spatula. pour into two 9 inch rounds (buttered + floured). bake in the middle rack for 20 - 30 minutes or until a toothpick comes out clean. cool on wire racks. once cooled, apply frosting to the top of one round. top with the other round, frost the sides, and the top. garnish with additional walnuts on the sides and fresh pineapple pieces on top. serve chilled or room temp.