

Carrot Applesauce Cake

From – *moosewoodcookbooks.com*

2 cups unbleached white flour
½ cup rolled oats
1 ½ tsp baking powder
1 ½ tsp baking soda
1 Tbsp cinnamon
1 tsp nutmeg
1 tsp salt
1 cup raisins or dried currants
4 eggs
¾ cup vegetable oil
1 ¼ cup brown sugar, honey or maple syrup
1 tsp vanilla
1 1/3 cup unsweetened applesauce
3 cups finely grated carrots
sesame seeds
powdered sugar (optional)

- Preheat oven to 350F.
- Oil a 10 inch bundt or tube pan or a 9x13inch baking pan.
- Sprinkle sesame seeds on the bottom and partway up the sides of the oiled pan.
- In a large bowl, mix together the dry ingredients.
- Whisk the eggs in a separate bowl.
- Stir the oil, sweetener, vanilla, applesauce, and carrots into the eggs and mix well.
- Add the wet ingredients to the dry, stir until just mixed and pour the batter into the pan.
- Bake for 65-70 minutes, until a toothpick inserted in the center of the cake comes out clean.
- When done, allow the cake to sit in the pan for at least 15 minutes.
- Invert it onto a plate and dust with powdered sugar.



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