

## Light Carrot Cake

Serves 16

You can use either the large holes of a box grater or the large holed shredding disk in a food processor for grating the carrots. Use a metal cake pan, not a glass or Pyrex pan, for best results. this cake is terrific with our Light Cream Cheese frosting or a simple dusting of confectioners' sugar.

2 1/2 cups (12 1/2 ounces) unbleached all purpose flour  
1 1/4 teaspoons baking powder  
1 teaspoon baking soda  
1 1/4 teaspoons ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon table salt  
1/8 teaspoon ground cloves  
3 large eggs, at room temperature  
1 cup packed (7 ounces) light brown sugar  
1 cup granulated sugar  
1/2 cup vegetable oil  
1 lbs carrots (about 6 medium), peeled and grated (about 3 cups; see note)

1 Adjust an oven rack to the middle position and heat the oven to 350 degrees. Grease a 13 by 9 inch cake pan, then line the bottom with parchment paper. Whisk the flour, baking powder, baking soda, cinnamon, nutmeg, salt, and clove together in a medium bowl.

2. Beat the eggs, brown sugar, and granulated sugar together in a large bowl with an electric mixer on medium speed until the mixture turns thick and creamy, 1 to 3 minutes. Reduce the mixer speed to low and slowly beat in the oil until thoroughly combined and emulsified, 30 to 60 seconds.

3. Shift half the flour mixture over th batter and gently whisk in by hand. Repeat with the remaining flour mixture and continue to whisk the batter gently until most of the lumps are gone (do not overmix). using a rubber spatula, gently stir in the carrots.

4. Pour the batter into the prepared pan and smooth the top. Bake until a wooden skewer inserted into the center of the cake comes out with a few moist crumbs attached, 35 to 40 minutes, rotating the pan halfway through the baking time.

5. Cool the cake completely in the pan, about 2 hours. run a paring knife around the edge of the cake and flip the cake out onto a wire rack. Peel off the parchment paper, then flip the cake right side up onto a serving platter. If desired, spread the frosting (see note) evenly over the top and sides of the cake and serve.