**Carrot Bundt Cake with Plum Butter Swirl**   
**by Tiffany Ludwig**

Sweet, earthy carrots, inviting cinnamon and nutmeg flavor this moist and delicious cake. Just right for dessert, a mid-afternoon snack or even breakfast! Carrot Cake stands out as a comfort dessert food while at the same time being so versatile and adaptable - there are almost infinite ways to make one.

This is a delicious recipe that I've modified from my favorite muffin recipes. It's a bit sweeter and moister, which pushes the carrot yum factor over the top. The twist is the Plum Butter Swirl filling. It is reminiscent of the traditional addition of raisins, but smooth and even more delicious. This Plum Butter is directly from Tori Avey's Hamentashen recipe (see her full recipe here, where you can find other filling ideas for pastries and cookies as well: Lekvar Plum Butter - Prune Filling for Hamantaschen). This is a delightful jam, that once set into the cake provides a beautiful swirl, adding sweetness and moisture and is a very nice flavor companion to the carrots.

Notes:   
Recipe written for 9-10 inch Bundt cake pan. Muffins or round cakes can be made as well. Just adjust the cook time (check after 20 min for muffins, 30 min for round cakes – use the swirl filling between layers if making a cake) and evaluate doneness with a toothpick (an inserted toothpick should come out clean).

**INGREDIENTS:**

Cake Ingredients  
1. 2 cups flour, plus extra for the pan  
2. 1 1/2 teaspoon baking powder  
3. 1 teaspoon baking soda  
4. 1/2 teaspoon salt  
5. 1 teaspoon cinnamon  
6. 1/4 teaspoon nutmeg (freshly grated is preferred)   
7. 1/4 teaspoon ginger  
8. 3 eggs  
9. 3/4 cup sugar  
10. 3/4 cup dark brown sugar, packed  
11. 1 sticks of butter, melted and cooled, plus extra for the pan  
12. 1/4 cup orange juice  
13. 5-6 carrots (2 cups shredded)   
14. 1 teaspoon vanilla

Plum Butter Swirl Filling Ingredients  
15. 2 cups pitted prunes  
16. 1 cup water  
17. 1/4 cup orange juice  
18. 1 tsp orange zest  
19. 1/4 tsp salt  
20. 1/3 cup brown sugar

Frosting Ingredients  
21. 4 oz. cream cheese  
22. 2 Tablespoons butter  
23. 2 cup confectioners’ sugar  
24. 1/2 teaspoon vanilla extract  
25. 2 Tablespoons cream

Plum Butter Preparation  
first prepare the swirl filling, to allow it to cool before adding to batter. You’ll use between ½ and ¾ of the recipe in the cake. Save the rest in the fridge for toast! Combine prunes, water, orange juice, orange zest and salt. Stir and bring to a boil for one minute. Reduce heat to medium low so mixture simmers slowly and constantly. Cover and let mixture simmer, covered for 20 minutes, stirring every few minutes.

Remove the lid from the pan. Let the prunes continue to simmer for 3-5 more minutes, stirring frequently, until most of the liquid has evaporated/absorbed. Keep a close eye on the pan to make sure the prunes don't burn. When there are about 3 tbsp. of liquid left in the pan, remove from heat.

Stir the brown sugar into the prune mixture till brown sugar melts and dissolves.

Mash the prune mixture with a potato masher till a smooth puree forms. Run a fork through the mixture to break up any pieces the potato masher missed. You can also use an immersion blender for a smoother puree, if you want to. Let cool to room temperature before using.

Cake Preparation  
Preheat your over to 350 degrees. Prepare your Bundt pan by greasing it very well (I use butter for this) and dust it with flour. Tap out the excess flour.

I like to get the carrots ready next. I prefer my carrots in small pieces, rather than large-identifiable shreds, so I use a two-step method to prepare them. You can use a box grater or what I use, a food processor with the grating blade. I send each carrot in, to get simply shredded carrots. Then, leaving the carrots in the bowl, I remove the grating blade attachment and attach the S-blade (you'll need to shove aside some carrots to get it to fit). Pulse the shredded carrots a few times until they are nice, small, chopped pieces (don't process too long, or you'll end up with a puree). Set aside.

Get the dry ingredients ready next. In a medium bowl combine the flour, baking powder, baking soda, salt, cinnamon, nutmeg, and ginger. Mix well, set aside.

In a large bowl beat the eggs. Add and blend the sugar and brown sugar. Slowly add oil as you mix continuously. Stir in the carrots. Add the flour mixture in 3 parts, slowly mixing until just combined.

Pour a little less than half of the cake batter into the prepared Bundt pan. Dollop the plum butter evenly onto the batter in about tablespoon lumps. Feel free to creatively swirl into the batter if desired. Pour the remaining batter over the filling and use the back of a spoon to smooth. If the filling moves around a bit, that's ok, it is a swirl after all.

Bake for 40-50 minutes. It's done when an inserted toothpick comes out clean. Don't over bake. When done, remove from oven and let it rest 10 minutes. Then turn out onto a cooling rack. Allow to cool completely before frosting.

Frosting Preparation  
Using an electric mixer blend the cream cheese until soft. Add vanilla extract, then the cream, then slowly add powdered sugar while continuing to mix until light and airy.

Spread the frosting over the top of the cake. Feel free to let it drip over the Bundt cake bumps - so lovely!