

CARROT CAKE with ERMINE FROSTING

Ingredients:

4 Eggs	1 Tsp. Salt
1½ Cups Salad Oil	2½ Cups Shredded Carrots
1 Cup Sugar	1 Cup Raisins
2 Cups All-purpose Flour	½ Cup Chopped Walnuts
2 Tsp. Baking Soda	1½ Tsp. Vanilla Extract
1 Tbl. Cinnamon	Walnuts for Garnish



Preparation:

1. Preheat oven to 350°. Grease and flour two 9-inch round cake pans.
2. Whisk together the Flour, Baking Soda, Cinnamon and Salt in a medium bowl.
3. In a large bowl with a mixer at medium speed, beat eggs, oil and sugar. With mixer on low speed, gradually add and mix in the flour mixture just until combined. Do not overbeat! Grate your carrots. 2½ cups equals 3-4 large carrots.
4. With a spoon or rubber spatula, stir in carrots, raisins, chopped walnuts and vanilla. Pour the batter into the prepared pans. Bake in the preheated oven for approximately 35 minutes or until a toothpick inserted in the center comes out clean. (You can also use a 9"x12" rectangular pan or make cupcakes. You just need to adjust your baking time a little.) *While your cake is baking, begin your Ermine Frosting, below.
5. Cool in pans on wire rack for 10 minutes. Remove from pans (if you baked the 2 layers or cupcakes) and cool completely on wire rack. A sheetcake may be left in the pan if you're serving out of it.
6. Frost the completely cooled cake with a "crumb coat" (a thin layer of frosting used to seal in any crumbs so they don't show up on the finished cake) and refrigerate for about 20 minutes. Then, ice with your final coat of frosting, decorate if you wish, and ENJOY!

*ERMINE FROSTING

Ingredients:

5 Tbls. Flour	Pinch of Salt
1 Cup Whole Milk	1 Cup Butter, Softened
1 Tsp. Vanilla	1 Cup Granulated Sugar

Preparation:

1. In a small saucepan, over medium heat, whisk flour and milk together and heat just to a boil while whisking constantly. It will become very thick and pudding-like.
2. Remove from heat and transfer the "roux" (that's what you've just made) to a bowl. Whisk in the vanilla and salt. Press plastic wrap to the surface and allow to cool COMPLETELY. (Feel free to refrigerate if you're in a rush.)
3. In a large bowl with a mixer at medium speed, cream together the butter and sugar until fluffy and light in color, scraping the bowl with a spatula occasionally. This should take about 5 minutes. Don't skimp on the time or you'll end up with a grainy frosting. With the mixer still on medium speed, gradually add the COOLED roux (flour mixture) a little at a time, beating after each addition. Continue beating until light and fluffy, like the texture of whipped cream.