

## Eggless Carrot Cake

### Ingredients

1 1/2 cups shredded carrots  
1/2 cup light brown sugar  
  
1/4 cup granulated sugar  
1/4 cup vegetable oil  
1 tsp vanilla extract  
1 cup flour  
1/2 tsp baking powder  
1/2 tsp baking soda  
1/2 tsp cinnamon  
1 tsp freshly grated ginger or ginger powder  
1/4 tsp salt  
1/2 cup raisins

### Directions

Preheat oven to 350 degrees. Oil 8X8" cake pan.

Combine shredded carrots and sugars, let sit for 5-10 minutes (a juice will form). In the meantime, combine the oil and vanilla extract in a bowl. Add to the carrots.

Mix the dry ingredients (except raisins) together, and add to the wet ingredients. Stir until almost combined, then mix in the raisins. Pour batter into prepared pan and bake for 30 minutes or until a toothpick or knife, when inserted, comes out clean.

Let cool before serving. This cake holds together a little better when it's chilled (It seemed fine when it was warm as well)

*Gerry Harvey*

*RWW Coordinator*