Carrot Cake

2 cups all-purpose flour 12 oz cream cheese (room temperature)
2 tsp baking powder 1 cup confectioner’s sugar
1 tsp baking soda 1 small/medium lemon (zest and juice)
1 tsp salt
1 tsp ground cinnamon
4 eggs
1 cup granulated sugar
1 cup brown sugar
4 Tbsp canola oil
1 tsp vanilla extract
2 cups shredded carrots
1 cup crushed pineapple
1 cup dried cranberries

Preheat oven to 350°F. Grease and flour two 9-inch cake pans. Combine flour, baking powder, baking soda, salt, and cinnamon. Whip egg whites until firm. Add egg yolks, sugar, oil, and vanilla. Beat at high speed until light and smooth (about 2 minutes). Add to flour mixture and stir until combined. Mix in carrots, pineapple, and cranberries. Pour into pans. Bake 40 to 50 minutes (30 minutes for cupcakes) until toothpick inserted into the center comes out clean. Cool on racks for 10 minutes. Remove from pans and cool completely.

Frosting: Gradually mix confectioner’s sugar into the cream cheese. Stir in lemon zest and juice until smooth. Refrigerate until ready to use.

Robert Messer, July 2017