

## **TRUCHAS MOUNTAIN CAKE (Marlene's Carrot Cake)**

1-1/2 cups sugar

1-1/2 cups vegetable oil

4 large eggs

2 cups unbleached flour

2 teaspoons baking powder

2 teaspoon baking soda

1 teaspoon salt

2 teaspoon ground cinnamon

2 teaspoons ground allspice

3 cups finely shredded carrots

1 cup chopped pecans (or walnuts)

1 cup golden raisins

1 teaspoon vanilla extract

### **For cake**

Preheat oven to 350. Lightly grease three 9-inch-diameter cake pans with 1-1/2 inch high sides. Draw a line on waxed paper or parchment paper, around outside bottom of cake pans. Cut out the 3 circles and line bottom of pans with waxed or parchment paper. Lightly grease paper. (I use spray Pam. Then dust bottom and sides of pan with sugar.

Using electric mixer beat sugar and vegetable oil in bowl until combined. Add eggs 1 at a time, beating well after each addition. Add carrots. Sift flour, baking powder, baking soda, baking powder, salt, cinnamon and allspice. Turn mixer to stir speed and add flour a little at a time. Blend well but do not overbeat. Add vanilla, chopped pecans and raisins.

Bake for 30-35 minutes until a toothpick comes out clean from the middle. Remove from oven and place pans on wet towel for about 10 minutes, then move pans to racks until cool. (The wet towel will make cake easier to remove)

### **Frosting**

1/2 cup (1 stick) butter or margarine (softened)

2-8 ounce packages cream cheese (softened)

1-2 tsp. vanilla extract

4 cups or more powdered sugar

### **Frosting**

Combine butter or margarine and cheese and beat well. Slowly add (sifted) powdered sugar until you have a good spreading consistency. Add vanilla.

Remove cakes from pans one at a time and spread frosting between layers. \*Refrigerate cake.

**\*Note:** This cake may also be baked in a 9X13 inch pan @ 350 degrees. For frosting use 1-8ounce package of cream cheese, 1/4 cup butter or margarine, and 3+ cups powdered sugar, 1 teaspoon vanilla, again to have good spreading consistency. Bake for 40 minutes or more. \*Refrigerate cake.