

EVERBLOSSOM FARM RECIPES

BY JODÉ LEMMON

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CARROT CAKE WITH MAPLE CREAM CHEESE ICING

Yes, this is more difficult than opening the box of Betty Crocker, but you get to use the fresh **carrots** in your box this week. If you choose to skip the walnuts and the ginger, it will still be moist and delicious. When you're done keep that maple syrup out and the oven warm to roast the rest of your root vegetables.

Carrot Cake with Maple Cream Cheese Icing

Serves 12

Cake	Icing
2 cups all purpose flour	10 ounces cream cheese, room temperature
2 teaspoons baking soda	5 tablespoons butter, room temperature
1 teaspoon salt	2 ½ cups powdered sugar
1 teaspoon ground cinnamon	¼ cup pure maple syrup
2 cups sugar	
1 ¼ cups canola oil	
4 large eggs	12 walnut halves for garnish if you're feeling fancy
3 cups grated peeled carrots	
1 ¼ cups coarsely chopped walnuts	
2 tablespoons minced peeled ginger	

Preheat oven to 350°F. Butter two 9-inch-diameter cake pans. Line bottom of pans with waxed paper. Butter and flour paper; tap out excess flour.

Whisk flour, baking soda, salt and cinnamon in medium bowl to blend.

Whisk sugar and oil in large bowl until well blended. Whisk in eggs 1 at a time. Add flour mixture and stir until blended. Stir in carrots, walnuts and ginger. Divide batter between prepared pans.

Bake cakes until tester inserted into center comes out clean, about 40 minutes. Cool cakes in pans 15 minutes. Turn out onto racks. Peel off waxed paper; cool cakes completely.

For icing: Using electric mixer, beat cream cheese and butter in large bowl until light and fluffy. Add powdered sugar and beat at low speed until well blended. Beat in maple syrup. Chill until just firm enough to spread, 30 minutes.

Place 1 cake layer on platter. Spread with ¾ cup icing. Top with second layer. Spread remaining icing over entire cake. Arrange walnut halves around top edge. (Can be made 1 day ahead. Cover with cake dome; chill. Let stand at room temperature 30 minutes before serving.)

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.