

## CJA's PASSOVER CARROT CAKE

- 2 cups sugar
- 1 1/3 cups vegetable oil
- 1 teaspoon pure vanilla extract
- 3 extra-large eggs
- 1/2 cup plus 2 tbsp of potato starch
- 1/2 cup plus 2 tbsp of cake meal
- 2 teaspoons ground cinnamon
- 2 teaspoons baking soda
- 1 1/2 teaspoons kosher salt
- 3 cups grated carrots
- 1 cup raisins (golden or dark)
- 1 cup chopped walnuts (optional)
- 1/2 cup canned crushed pineapple, drained

### Frosting:

- 4 ounces cream cheese, at room temperature
- 3 tablespoons unsalted butter, at room temperature
- Juice of 1/4 lemon
- 1 teaspoon pure vanilla extract
- 1 1/2 cups confectioners' sugar

Preheat oven to 350 degrees. Line a 13 x 9 inch layer cake pan with parchment paper and spray with non-stick spray (or use butter). Beat the sugar, oil, and vanilla together in a mixer fitted with a paddle attachment. Add the eggs, 1 at a time. In another bowl, sift together the potato starch, cake meal, cinnamon, baking soda, and salt. With the mixer on low, add the dry ingredients to the wet ingredients. Add the grated carrots, raisins, pineapple and walnuts (if using) - mix well until just combined.

Pour batter into prepared pan. Place in the middle rack of the oven and bake until the edges have pulled away from the sides of the pan and a toothpick inserted comes out clean. Cool on a rack for 10 minutes. Then invert it over a cake rack and unmold – remove parchment paper and continue to cool for 1 hour and then frost the tops and sides.

Frosting: Cream the cream cheese, butter with a mixer fitted with a paddle attachment. Add the vanilla, lemon and sugar and beat until smooth. \*\*Add food coloring for even more FUN! Frost the cooled cake generously and

serve. If making pareve, just omit the frosting and dust cake with powdered sugar – This can also be made into individual carrot muffins as well!