

WALKING THE RED BRICK ROAD

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Carrot Spice Cake

Ingredients:

5 oz. matchstick carrots broken in half, 5 oz. grated baby carrots or 3 large carrots

2/3 C. sugar

2/3 C. Splenda/ Alterna

1/3 C. shortening

¼ t. butter flavoring

1 C. raisins

1 t. cinnamon

½ t. nutmeg

½ t. cloves

½ t. salt

1 t. vanilla flavoring

1 1/3 C. cool water

2 C. sifted flour

1/2 t. soda

1 C. chopped nuts

Method:

Combine all ingredients except flour, soda and nuts in saucepan and cook over low heat for 20 minutes. Cool 10-15 minutes and add flour and soda which have been sifted together. Stir in the nuts and pour into 9X13 inch pan which has been greased and floured. Bake for 1 hour in 325° oven.

Top with spicy whipped cream or cream cheese frosting.