Carrot Cake

Makes 20 servings
Preparation time: 15 minutes
Cooking time: 30 to 35 minutes
Preheat oven to 350°F (180°C)
13- by 9-inch (3-L) baking pan, lightly greased

3⁄4 cup	all-purpose flour 175 mL
1⁄2 cup	whole wheat flour 125 mL
11⁄4 tsp	baking powder 6 mL
11⁄4 tsp	baking soda 6 mL
1 tsp	ground cinnamon 5mL
1⁄2 tsp	salt 2 mL
3	eggs
1⁄2 cup	vegetable oil 125 mL
1 cup	lightly packed brown sugar 250 mL
2 tsp	vanilla 10 mL
2 cups	grated carrots 500 mL

1. In a small bowl, combine all-purpose flour, whole wheat flour, baking powder, baking soda, cinnamon and salt.
2. In a large bowl, beat eggs, oil, brown sugar and vanilla until well combined. Fold in dry ingredients. Stir in carrots. Pour into prepared pan.
3. Bake in preheated oven for 30 to 35 minutes or until a tester inserted in the center comes out clean. Let cool completely in pan on a wire rack. Cut cake into slices and lift servings out with a flat lifter.