



A FAN-FAVORITE

Our Favorite Carrot Cake

Featuring Maui Sunflower Oil

Recipe adapted by Pacific Biodiesel's Emily Villanueva

INGREDIENTS:

- 4 large eggs
- 1 Cup granulated sugar
- ¾ Cup brown sugar
- 2 tsp Tahitian vanilla extract
- ¾ Cup melted & cooled unsalted butter
- ¾ Cup Maui Sunflower Oil
- 2 Cups all purpose flour
- 2 tsp baking powder
- 1 tsp baking soda
- 1 ½ tsp salt
- 2 tsp cinnamon
- 1/8 tsp allspice
- 4 Cups grated carrots
- ¾ Cup dried cranberries
- ¾ Cup diced fresh pineapple (or canned)
- 1 Cup chopped walnuts

DIRECTIONS:

- Preheat oven to 350° F
- In large bowl, mix together eggs, sugars and vanilla extract. Add melted butter and sunflower oil; mix well to combine.
- In separate bowl combine dry ingredients through allspice. Stir until just mixed. Stir in carrots, cranberries, pineapple and walnuts. Pour into a 13x9" pan or two standard round cake pans, lightly coated with sunflower oil and floured.
- Bake 40 to 50 minutes until toothpick inserted into the center comes out clean. Allow to cool before frosting.



More photos and CREAM CHEESE FROSTING recipe on the next page...



A FAN-FAVORITE

Our Favorite Carrot Cake's Cream Cheese Frosting

Continued from previous page - Recipe adapted by Pacific Biodiesel's Emily Villanueva

INGREDIENTS:

- 1 8oz pkg cream cheese
- 1/2 C unsalted butter, softened
- 1 tsp Tahitian vanilla extract
- 3 Cups sifted powdered sugar
- Healthy pinch of Himalayan pink salt



Frosting ingredients, including my sister's homemade vanilla extract.

DIRECTIONS:

- Beat cream cheese, butter and vanilla in large bowl with mixer until blended. Gradually beat in sugar. Blend in salt.
- For sweeter or fluffier frosting, increase powdered sugar by one tablespoon at a time.
- Frost cooled cake and store in the fridge.



Presto Salad Shooter does the trick with the carrots!



Coat the cake pan with a thin layer of sunflower oil and dust with flour.



My "go-to" cake add ins.