

Salt and Serenity

Pam's Carrot Cake

Carrot cake

2 cups all-purpose flour
2 teaspoons baking powder
½ teaspoon baking soda
1 teaspoon cinnamon
½ teaspoon salt
1 ½ cups vegetable oil
2 cups sugar
4 large eggs
2 cups grated carrots

1. Preheat oven to 350 degrees F. Butter the inside of two 9-inch round cake pans. Line bottom of each pan with a circle of parchment paper.
2. Sift together flour, powder, soda, cinnamon and salt. In an electric mixer, cream together the oil and sugar for about 5 minutes. Add eggs, one at a time. Mix in dry ingredients and carrots. Do not over mix or cake will be heavy. Pour batter into parchment lined pans. Bake in oven for 40minutes, or until a tester comes out clean. Remove from oven and allow to cool completely in the pan, set on a wire cooling rack. Turn out and remove paper before filling with lemon cream. Cake layers can be made a day ahead. Wrap well in plastic wrap and store at room temperature.

Lemon Cream

2 large eggs
½ cup sugar
Zest of 1 lemon
1/3 cup lemon juice (about 2 small lemons)
4 tablespoons unsalted butter, room temperature

1. In an electric mixer, whisk together the eggs and sugar until doubled in volume and very light in colour. Mix in lemon zest and juice.
2. Transfer mixture to the top of a double boiler and cook over high heat until very thick, about 20 minutes. Once the mixture has begun to thicken, stir occasionally with a wire whisk to help the eggs cook evenly. Remove from heat. Cut butter into small pieces and add to lemon mixture. Stir until melted. Set aside to cool. Can be made a day ahead and refrigerated.

Cream Cheese Frosting

8 ounces cream cheese
¼ cup unsalted butter, room temperature
½ teaspoon pure vanilla extract
¼ teaspoon salt
3-4 cups icing sugar

1. In an electric mixer, cream together the cream cheese and butter. Mix in vanilla and salt. Mix in icing sugar and cream until smooth.

Coconut

1 cup shredded sweetened coconut
1 cup shredded unsweetened coconut

1. Place both types of coconut on a baking sheet and toast in a 350 degree F preheated oven for about 8 minutes until the edges are lightly golden brown. Let cool.

To assemble carrot cake

1. Set one layer on a serving platter and spread the lemon cream evenly over the cake. Cut 4 small strips of waxed paper and slide them under each side of the cake to keep platter clean while icing.
2. Cover the lemon cream with the second cake layer. Ice the sides and then the top of the cake with the cream cheese icing. Cover the sides of the cake with the toasted coconut; pressing gently to make sure it adheres well. Refrigerate until serving time.