Hill's Mills & Mixers
BOSCH Kitchen Centre
~products for better health

# Carrot Cake

Makes 12 servings

2 eggs
1 ½ cups (375 mL) shredded carrots
½ cup (125 mL) plain yogurt
½ cup (125 mL) unsweetened applesauce
¼ cup (125 mL) vegetable oil
1 tsp (5 mL) vanilla extract
¾ cup (180 mL) all purpose flour
¾ cup (180 mL) whole wheat flour
¾ cup (180 mL) Splenda
No Calorie Sweetener, Granulated
1 ½ tsp (7 mL) cinnamon
1 tsp (5 mL) baking powder
1/2 tsp (2 mL) baking soda
½ tsp (2 mL) salt
¼ tsp (1 mL) nutmeg
1/4 tsp (1 mL) ginger
½ cup (125 mL) raisins
Icing sugar if desired

## Directions:

Lightly beat eggs; stir in carrots, yogurt, applesauce, vegetable oil and vanilla.
In a large bowl, combine remaining ingredients, except icing sugar. Stir in carrot mixture, mixing until well blended. Spread evenly in greased 9-inch (23 cm) square baking pan.
Bake at 325 degree F (160 degree C) for 35 to 40 minutes or until wooden pick inserted in centre comes out clean. Cool on rack. Dust with icing sugar if desired.

**Ruby Hill | Hill's Mills & Mixers | 403-327-3529 or TF 1-866-327-3559**