# Carrot Cake with Orange and Ginger

**Ingredients:**

- 1/2 pound carrots, peeled and finely shredded
- 1 cup + 1 tablespoon flour
- 1/2 cup + 2 tbsp. canola oil
- 2 eggs
- 1 cup sugar
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- pinch of salt
- 1/2 teaspoon cinnamon
- 1/4 cup Paradise Orange Peel
- 1/4 cup Paradise Crystallized Ginger
- 1/4 cup chopped pecans or walnuts
- zest of 1 orange

Frosting:

- 8 ounces of cream cheese, room temperature
- 4 tablespoons of unsalted butter, room temperature
- 1 cup 10X sugar
- 3/4 teaspoon vanilla
- 1/4 teaspoon orange extract

**Directions:**

Coat the pan with cooking spray. Cut out a circle of parchment paper to line the bottom of the pan. Lightly coat with cooking spray and dust the pan with flour; shake out excess.

Whisk together the flour, baking soda, baking powder, salt, and cinnamon.

In a larger bowl, mix the eggs and sugar, whisk in the oil.  Add the grated orange zest.

Add the flour mixture to the egg mixture and stir until combined. Fold in the carrots and then the dried fruit and nuts.

Pour the batter into the prepared pan. Transfer the cake to a preheated 350-degree oven. A toothpick inserted into the center will come out dry when baked.  Let it rest for ten minutes and then remove the cake from the pan and cool to room temperature.

Beat the butter, cream cheese, and extracts until light; this will take a few minutes.  Add the confectioner's sugar and continue beating until fluffy.

Coat the cake with a thin layer of frosting and refrigerator for 20-30 minutes.  Remove from the refrigerator and frost the cake using most of or all of the frosting.

**Time-Saving Tip:** Prepare and refrigerate the cake a day in advance. Bring to room temperature before serving.