



Rum Carrot Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 c. flour - 2 tsp. baking soda - 2 tsp. baking powder - 1/4 tsp. salt - 1 tsp. cinnamon - 1 tsp. allspice - 1 tsp. ground cloves - 1 tsp. nutmeg - 2 c. sugar - 1 1/2 c. oil - 4 eggs - 1/4 c. dark rum - 1 tsp. grated lemon or orange zest - 16 oz. grated raw carrots - about 4 cups - 1/2 c. chopped walnuts

Instructions

My son fancies himself a pirate, so for his birthday I made an entire menu based on Rum, including this cake. 1. Preheat oven to 350 degrees. Grease a 10 inch bundt pan or 10 mini bundts. In a mixing bowl, combine flour, baking soda, baking powder, salt, and spices. 2. In a separate large mixing bowl, beat sugar and oil with electric mixer until creamy. Add eggs, one at a time, and beat for 2-3 minutes. Add rum and zest. 3. Stir in flour mixture 1/2 cup at a time. Using a spatula, add carrots and walnuts, and mix until well blended. 4. Turn batter into prepared pan(s). Bake for 1 hour and 15 minutes. Remove cake from oven and allow to cool in pan. Remove cake from pan and frost. Rum Cream Cheese Frosting - 8 oz. cream cheese, softened - 6 Tbsp. butter, softened - 3 Tbsp. rum - 1 box (16 oz.) confectioners' sugar 1. Using an electric mixer, blend cream cheese and butter until smooth, then add rum. 2. Add sugar 1/2 cup at a time. Drip frosting over cooling cake.