

## VINTAGE CARROT CAKE LIKE MAMA USED TO MAKE

A carrot cake loaf full of walnuts and jumbo black raisins served with a dollop of homemade Chantilly cream and a drizzle of orange blossom honey.

for the cake:

1 1/4 cups unbleached all-purpose flour  
1 1/4 teaspoons baking powder  
1/4 teaspoon baking soda  
1/4 teaspoon fine grain salt  
1 1/4 teaspoons cinnamon  
1/4 teaspoon nutmeg  
1/4 teaspoon cardamom  
2 large eggs, at room temperature  
3/4 cups grapeseed oil  
1 teaspoon pure vanilla extract  
1 cup granulated white sugar  
1 cup, packed, finely grated carrots  
2/3 cups chopped walnuts, lightly toasted  
1/2 cup jumbo black raisins

for the homemade whipped cream:

1 cup liquid heavy or double cream, well chilled  
1-to-2 tablespoons baker's superfine sugar  
1/3 teaspoon vanilla bean paste  
a dash each orange and lemon extracts

9"x 5" loaf pan  
parchment paper, optional  
pan release: 1 teaspoon each of flour, oil and shortening  
orange blossom honey

Preparation: Place a rack in middle of oven and preheat to 325°F. Line a 9"x 5" loaf pan lengthwise with a strip of parchment paper, leaving a three-inch overhang – this step is optional, to slide cake out effortlessly. Stir one teaspoon each of flour, oil and shortening in a small bowl until completely smooth. Use this pan release paste to brush the bottom and sides of cake pan.

Whisk together the flour, baking powder, baking soda, salt, cinnamon, nutmeg and cardamom. In another bowl, mix together the walnuts and raisins with a tablespoon of the flour mix. Set aside.

Make cake: using a stand mixer fitted with the whisk attachment, beat eggs on medium speed until foamy. With the motor still running, slowly stream in the oil and vanilla extract. Switch to the paddle attachment and stir in the sugar in increments. Continue to beat until sugar is completely dissolved and batter is fluffy. Reduce speed to the lowest setting and gradually add the flour mix until almost no streaks remain. Increase speed to medium-high and continue to mix for one minute. Fold in the carrots using a spatula followed by the walnuts and raisins.

Scoop batter into prepared pan, smoothing top with a spoon, and slide into the oven. Bake until a toothpick inserted into the center comes out clean and cake starts to pull away from the edges, about 55-to-65 minutes. Transfer pan onto a cooling rack and set aside for 12 minutes. Remove cake from pan using parchment overhang, run a knife around the edge if need to. Cool completely on rack.

Make homemade whipped cream: add the heavy cream, superfine sugar, vanilla bean paste and extracts into a metal or glass bowl. Using the whisk attachment, mix on high until almost stiff peaks form. Cover and refrigerate until ready to use. Makes about two cups.

To serve, place a thick slice of cake on a plate and top with a generous dollop of whipped cream and a drizzle of honey. Store covered cake at room temperature for 3-to-5 days or in the freezer for up to two months.