

# Carrot Cake



## INGREDIENTS

3/4 cup whole wheat flour	1/4 cup vegetable oil
3/4 cup white flour	2 eggs
1/2 cup packed brown sugar	1 orange, juiced and zested
1 tbsp ground cinnamon	1 1/2 tsp grated lemon zest
1 tsp baking powder	1/2 cup raisins
1 tsp baking soda	5 dried figs, chopped
1/2 tsp salt	2 tbsp poppy seeds
1 1/2 tsp molasses	2 cups grated carrots
	1/4 cup chopped pecans

## DIRECTIONS

1. Preheat the oven to 350 degrees. Grease 9 inch Bundt pan.
2. In large bowl, stir together whole wheat flour, white flour, brown sugar, cinnamon, baking powder, baking soda and salt. 3. Make a well in center of mixture and pour in molasses, oil, eggs and orange juice.
3. Mix until dry ingredients are moistened then stir in orange zest, lemon zest, raisins, figs, poppy seeds, carrots and pecans until evenly distributed. Pour into the prepared pan.
4. Bake for 1 hour and 10 minutes or until knife comes out clean.
5. Cool for 30 minutes before removing from pan.



**Indianapolis  
Fruit**  
Distributors of Fruits  
Vegetables & Floral