

Harvest Cake (or cupcakes)

From your share you will need: 1 huge/2 medium carrots, 1 medium zucchini, 1 medium beet.



Makes one 9" layer cake or 24 cupcakes or 1 half-sheet cake

For the cake/cupcakes:

2 1/2 cups unbleached all-purpose flour
3 teaspoons baking powder
1 1/2 teaspoon baking soda
1 teaspoon cinnamon
1/4 teaspoon salt
1 1/3 cup grated carrots (1 huge or 2 medium)
1 cup grated zucchini (1 medium)
1 cup grated beets (1 medium)
1 cup chopped pecans or walnuts (I used pecans) - OPTIONAL
1 2/3 cup brown sugar
1/3 cup applesauce
2/3 cup vegetable oil
1 teaspoon vanilla
4 eggs

For the frosting (optional):

6 ounces unsalted butter, softened
6 ounces cream cheese, softened
3 cups powdered sugar
1 1/2 teaspoons vanilla extract

Preheat oven to 400° F Grease two 9in x 2in cake pans OR a half sheet pan, then dust with a spoonful of flour and tap out. OR line 24 muffin tins with papers.

Sift together flour, baking powder, baking soda, cinnamon and salt into a bowl. In another bowl, stir together carrots, zucchini, beets and nuts.

In a large mixing bowl, beat sugar, applesauce, and oil and vanilla together until well combined. Add eggs one at a time, beating until batter is smooth. Add flour mixture in three or four batches, mixing gently until mixture is even. Gently mix in the vegetable mixture. Divide between baking pans, spread in a half sheet pan or dollop in cupcake tins.

Bake 15-20 minutes for cupcakes, 15-20 minutes for sheet cake, or 25-35 minutes for layer cakes, until a skewer or paring knife inserted into centers comes out clear and cakes are pulling away from the sides of pans. Cool on a rack about 5 minutes, then gently remove from pans. Cool to room