

Carrot cake

No. of People: 100

2 shallow hotel pans

W.W.Flour	9 cups	
White flour	8 cups	
Baking powder	1/3 cup	
Baking soda	1 Tbsp	
Salt	1 Tbsp	
Cinnamon	3 Tbsp	
Nutmeg	1 Tbsp	
Oil	4 cups	
Sugar	4 cups	
agave	2 cups	
Juice (apple/orange or pineapple)	8 cups	
Vanilla	¼ cup	
Shredded carrots	4 quarts	
fresh ginger	1 cup	
Shredded coconut	4 cups	
walnuts	4 cups	

Assemble all your ingredients and *THEN* turn on stove to 350

1. In a large silver bowl mix all dry ingredients
2. In another bowl measure the oil then slowly pour in sugar whisking as you pour. Whisk till well blended then mix in agave, juice & vanilla. With a wooden spoon, blend in ginger & carrots
3. Pour dry ingredients into wet and gently blend (careful to not over mix). Fold in walnuts and coconut.
4. Pour into appropriate number of **OILED** hotel pans and bake with fan on HIGH for 40 min. or until done

Cut each pan into 50 pieces, 5X10