

Classic Carrot Cake Squares

Ingredients (for two dozen)

Cake

2 cups	all-purpose wheat flour
2 tsp	baking powder
½ tsp	baking soda
1 tsp	ground cinnamon
4	eggs
2 cups	granulated sugar
¾ cup	vegetable oil, plus a little more for greasing
3 cups	(approx. 3 medium) carrots; washed, peeled, ends removed, and shredded



Icing

½ lb (227 g)	cream cheese at room temperature
½ cup	unsalted butter at room temperature
2 tsp	vanilla
2-3 cups	icing (powdered) sugar, to taste

Carrot decorations

1/3 lb (150 g)	almond marzipan paste
Green, yellow, and red food colouring	

For the cake: Preheat oven to 350°F (180°C). Lightly grease one 9x13 inch (23x33 cm) baking pan, then line with parchment paper and set aside. Sift together flour, baking powder, baking soda and cinnamon. Preferably using an electric mixer, beat the eggs, sugar and oil until very uniform and creamy, then add carrots. Reduce speed and incorporate dry ingredients. Mix just until the batter looks uniform and there are no powdery clumps. Pour batter into prepared pan. Bake in preheated oven for 40 to 45 minutes, until a toothpick comes out clean when inserted in the middle of the pan, and the cake looks golden brown. Remove from oven, and allow to cool down.

For the icing: While the cake is cooling down, place cream cheese, butter and vanilla in a clean large mixing bowl. Beat vigorously, preferably with an electric mixer, until creamy; continue beating while incorporating the icing sugar, scraping the edge with a spatula. Continue beating until very smooth and fluffy.

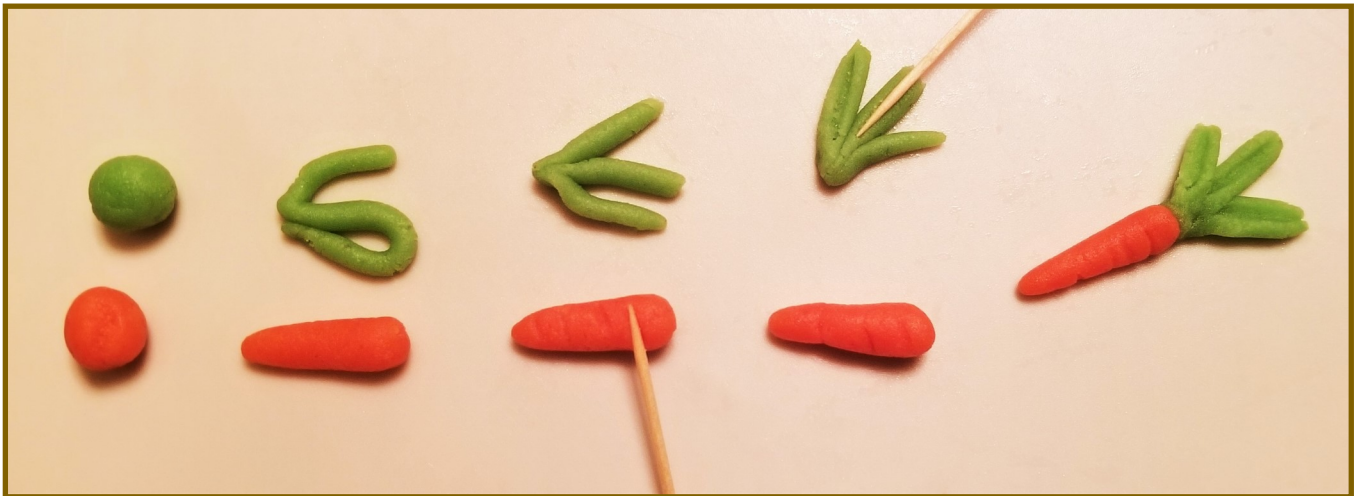
To assemble squares: The icing may be spread over the whole cake in the mould, then cut into a 4-row X 6-column grid, and each square topped with one marzipan carrot. For a fancier finish, slice the cake first, trimming around the edges of the mould, then remove the twenty four squares from the mould, and apply icing and a carrot decoration to each separate square.

See next page for directions to make carrot decorations ...

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For the carrot decorations: Divide marzipan paste in half into two small mixing bowls; add a few drops of green food colouring to one bowl, and to the other, a few drops of yellow and one drop of red. Mix each portion, to obtain uniformly coloured green and orange pastes. Divide portions and roll into 48 equal-sized balls, 24 green and 24 orange.

To make a carrot, take one ball of each colour. For the carrot top: roll green ball into a string, then curl into a letter "S", pinching the bottom edge and the centre of the top curve together; cut the centre of the bottom curve, to form a forked shape with three prongs; score each prong lengthwise with a toothpick, so they look like leaves. For the carrot root: roll the orange ball into a tapered cylinder, narrower on one end; score shallow lines crosswise with a toothpick, at a few points. To finish the carrot: stick together the wide end of the carrot root and the base of the carrot top:



Repeat with the rest of the balls, to make 24 marzipan carrot decorations:

