Carrot Cake

SERVES 1 (10" Cake)

Ingredients

1 3/4 cup all-purpose flour
2 1/4 cup granulated sugar
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
1 cup vegetable oil
4 large eggs
2 cups coarsely shredded carrots
1 cup coarsely shredded apples, optional to add moisture
1/3 cup chopped walnuts, toasted

Directions

Preheat oven to 350 degrees Fahrenheit. Spray a 10-inch round cake pan with non-stick spray and line the bottom with a parchment paper circle.

Sift flour, sugar, and baking soda into the bowl of an electric mixer fitted with the paddle attachment, or in a large bowl using a hand mixer. Add oil and eggs and mix on medium speed just until combined. Add carrots and apples and mix on low just until combined. Stir in walnuts.

Bake for 40 to 45 minutes or until a toothpick inserted in the center comes out clean