



Vermont Maple Carrot Cake

Cake:

Ingredients

4 eggs	1 c. maple syrup
¼ c. oil ½ cup sour cream	1 T lemon juice
2 tsp. vanilla	2 c. all purpose flour
1 ½ c. chopped nuts	½ tsp. salt
1 T baking powder	2 tsp. cinnamon
3 c. grated carrots	

Directions

Preheat oven to 325 degrees. Beat eggs on high speed until frothy. Add next 5 ingredients and beat another minute. Combine flour, nuts, salt, baking powder and cinnamon. Add liquids to dry ingredients. Fold in carrots. Turn into a lightly greased tube pan. Bake for 1 hour 10 minutes until a toothpick emerges clean. Cool in pan until easy to handle. Frost when cool with Maple Cream Cheese Frosting.

Frosting:

Ingredients

12 oz. cream cheese, softened	¼ c. maple syrup
1 tsp. vanilla	

Directions

Blend ingredients together. Yield: frosting for one cake.