

# Orange Blossom Water

<http://www.orangeblossomwater.net>

<http://www.orangeblossomwater.net/index.php/2010/06/22/old-fashioned-carrot-cake/>

## Old Fashioned Carrot Cake

From: Taste of Home / Servings: 8 Slices

4 eggs	In a large bowl, combine the eggs, sugar and oil.
2 cups sugar	Combine the flour, cinnamon, baking soda, baking powder, salt and nutmeg.
1 cup canola oil	Beat into egg mixture.
2 cups all purpose flour	Stir in carrots.
2 to 3 tsp ground cinnamon	Pour into two greased and floured 9" round baking pans. I used one greased 10" round springform pan and made it as one cake.
3/4 tsp baking soda	Bake at 350°F (176 °C) for 35 - 40 minutes or until a toothpick inserted near the center comes out clean.
1/2 tsp baking powder	Cool for 10 minutes before removing from pans to wire racks to cool completely.
1/4 tsp salt	
1/4 tsp ground nutmeg	
2 cups grated carrots	
<u>Frosting</u>	Prepare the frosting, I used 7 (36 g) envelopes Dream Whip. In a bowl put 7 envelopes Dream Whip and add 350 ml milk and beat on high speed with a mixer until topping thickens and forms light fluffy peak, then set aside in the refrigerator.
7 (36 g) envelopes Dream Whip	
350 ml milk	
<u>Decoration</u>	To make marzipan carrots, Remove marzipan from the box and knead until it is warm and malleable. To avoid sticky hands, dust powdered sugar on your hands or wear plastic gloves.
Marzipan Carrots (marzipan, orange food coloring, green food coloring)	
Almond flakes	Make a hole in the center of the marzipan and add the orange food coloring. Knead it evenly through the marzipan with your hands until you reach the desired orange color. Start with a little color at first,
Orange whipped cream (whipped	

cream, orange food coloring)

as you can always add more food coloring, but it is impossible to remove it from the marzipan if you start with too much.

Separate the marzipan into 12 pieces. Make the pieces into balls by rolling the marzipan between your palms.

Using your hands, shape it into the carrot's body. The top end is bigger than the bottom end

With a small paring knife, make small cuts into the carrot. Put it aside.

Make a hole in the center of the marzipan and add the green food coloring.

Knead it evenly through the marzipan with your hands until you reach the desired green color. Start with a little color at first, as you can always add more food coloring, but it is impossible to remove it from the marzipan if you start with too much.

Next, take a tiny amount of green marzipan and divide it into three. Place the three on top of the carrot's body.

Set marzipan carrots aside in the refrigerator.

To decorate the cake, level the top of the cake.

With long serrated knife, split the cake horizontally in half. If you bake the cake in two pans so use the two cakes as two layers and no need to split each layer in half.

Spread whipped cream on first layer; reserve some of the whipped cream for decorating the cake with orange whipped cream in the last step.

Top with the second layer, then frost the top and the sides with whipped cream.

Press the almond flakes onto sides of the cake.

Decorate with marzipan carrots.

Make orange whipped cream by adding orange food coloring to the whipped cream until you reach the desired orange color, spoon orange whipped cream into pastry bag fitted with star decorated tip and pip onto top of the cake, Refrigerate cake until ready to serve.

### **Notes and Tips**

I used caster sugar.

I used corn oil.

I used 3 tsp ground cinnamon.

I used 2 1/2 cup grated carrots.

I baked the cake in one greased 10" round springform pan, so I made it as one cake then split it horizontally in half and got two layers.

I used Dream Whip for frosting and didn't add sugar to the whipped cream, but if you want to make the frosting as the original recipe, so visit [Taste of Home](#)