

Carrot Cake

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4 eggs

2 cups flour

2 cups sugar (may use 1 cup sugar and 1 cup Splenda Granular for baking)

2 teaspoons vanilla

2 teaspoons baking soda

2 teaspoons baking powder

2 teaspoons cinnamon

1 can (20 ounce) crushed pineapple, juice packed

3 cups shredded carrots

1 cup All Bran or similar cereal

1 cup old fashioned oatmeal

Optional: 1 cup chopped walnuts

Preheat oven to 350 degrees F. Spray a 9 x 13-inch glass or ceramic baking dish with nonstick spray.

Mix flour, cinnamon, baking powder, sugar, baking soda together until well blended. Add eggs, vanilla, shredded carrots, pineapple, All Bran, oatmeal and walnuts; stir until evenly combined. Pour into baking dish, bake for 45-50 minutes until middle is firm to touch. Cool completely.

Frost with cream cheese frosting. You may cut cake in half to make a double layer cake. Garnish with chopped nuts if desired.

