**Baking With Vegetables**

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**Carrot Cake Mousse Trifle**

***Carrot Cake:***

1 pound carrots, peeled and grated (larger grate on a box grater), about 4 cups

1 cup chopped walnuts

1 cup raisins

4 eggs

1 cup granulated sugar

1 cup dark brown sugar

1¼ cup vegetable oil

1 tbsp. vanilla extract

2 cups all-purpose flour

1 tbsp. baking powder

1 tbsp. ground cinnamon

1 tsp. baking soda

1 tsp. salt

Preheat oven to 350°F. Spray (2) 9” round cake pans with non-stick spray and line bottoms with parchment paper rounds. Or spray a 13x9x2” pan with non-stick spray (I usually serve the cake right from this pan, so no need for parchment paper).

Combine the carrots, walnuts and raisins in a medium bowl; set aside.

Whisk the eggs in a large bowl. Whisk in both sugars, oil and vanilla. Place flour, baking powder, cinnamon, baking soda and salt on top of egg mixture and fold in JUST until mixed. Fold in carrot/walnut mixture. Divide cake batter between the (2) 9” pans or pour all the batter into the 13x9x2” pan.

Bake the round cakes 35 to 40 minutes or the 13x9x2” pan 40 to 45 minutes, making sure a toothpick inserted into the center comes out clean.

Place hot pans on cooling rack; let cool about 10 minutes. Loosen round cakes from edges with a knife and invert to cool completely. Or let cake cool completely in 13x9x2” pan.

***Carrot Mousse:***

1 pkg. (3.4 ounce) instant vanilla pudding

1-1/2 cups cold milk

1 jar (4 ounce) carrot baby food, about 1/3 cup

Pinch ground ginger

1 tsp. finely grated orange zest (about ½ orange)

1 container (8 ounce) frozen whipped topping, thawed, divided

Whisk together pudding mix and cold milk in medium bowl for 2 minutes; then refrigerate 5 minutes.

Whisk the carrot, ginger and zest into the chilled pudding mixture. Fold in half of the whipped topping. Layer with pieces of carrot cake into large glass trifle dish. Layer with additional whipped topping.

**Beet Walnut Ginger Bread**

1 cup all-purpose flour

½ cup whole wheat flour

½ cup granulated sugar

½ cup light brown sugar

1 tsp. baking powder

1 tsp. baking soda

1 tsp. salt

½ tsp. ground ginger

½ cup chopped walnuts

3 eggs

1 pkg. (8.8 ounce) peeled and steamed baby beets, pureed with 1 tbsp. water (measures 1 cup puree)

1 container (5.3 ounce) plain Greek yogurt

½ cup light olive oil

1 tsp. vanilla extract

2 cups confectioners’ sugar

¼ cup orange juice

Preheat oven to 350°F. Spray a 9x5” loaf pan with nonstick spray and line bottom with parchment paper.

Stir together both flours, both sugars, baking powder, baking soda, salt, ginger and walnuts in medium bowl; set aside.

Whisk together the eggs in large bowl. Whisk in beet puree, yogurt, oil and vanilla. Stir in flour mixture just until combined; do not overmix. Pour batter into prepared pan and bake 50 to 55 minutes or until toothpick inserted into center comes out clean.

Cool bread in pan 10 minutes, loosen bread from pan and invert onto cooling rack. Whisk together confectioners’ sugar and orange juice and drizzle over warm bread. Let cool completely before serving. Keep bread covered in an airtight container for up to 5 days.

*Makes 1 loaf*