

Honey Carrot Cake

Servings: 12

½ cup butter or margarine, softened
1 cup liquid honey
2 eggs
2 cups finely grated carrots
½ cup golden raisins
1/3 cup chopped nuts (optional)
1/3 cup orange juice
2 tsp. vanilla
1 cup all-purpose flour
1 cup whole wheat flour
2 tsp. baking powder
1 ½ tsp. ground cinnamon
1 tsp. baking soda
½ tsp. salt
½ tsp. ground ginger
¼ tsp. ground nutmeg

Cream butter in large bowl. Gradually beat in honey until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine carrots, raisins, nuts, orange juice, and vanilla in a medium bowl. Combine dry ingredients in separate large bowl. Add dry ingredients to creamed mixture alternating with carrot mixture, beginning and ending with dry ingredients. Pour batter into greased 13x9x2 inch pan. Bake at 350 degrees for 35-45 minutes or until wooden pick inserted near center comes out clean.