

EASY CARROT CAKE



A food processor or blender makes very quick work of this moist, cinnamon-laced cake. You can even skip the icing entirely and simply sift powdered sugar over the cooled cake. If you prefer, you can divide the batter between muffin cups lined with paper cupcake liners. Reduce time on the Traeger to 20 to 25 minutes if baking cupcakes.

DIFFICULTY: 2/5 | **SERVES:** 8 | **PELLET RECOMMENDATION:** Apple, Cherry

COOK TIME: 1 hour | **PREP TIME:** 15 to 20 minutes

INGREDIENTS

- 8 large carrots, peeled and cut into 1-inch chunks
- 4 eggs
- 1 cup vegetable oil
- ½ cup milk
- 1 teaspoon vanilla
- 2 cups granulated sugar
- 2 cups flour
- 2 tablespoons cinnamon
- 2 teaspoons baking soda
- ½ teaspoon salt
- 1 cup raisins (optional)
- Solid shortening or nonstick cooking spray
- Cream Cheese Icing (recipe below) or powdered sugar

DIRECTIONS

In the bowl of a food processor or a blender jar, combine the carrots, eggs, oil, milk and vanilla and process until the carrots are in very small pieces. Put the sugar into a large mixing bowl. Sift in the flour, cinnamon, baking soda, and salt. Pour in the carrot mixture and stir until the wet and dry ingredients are just combined. Stir in the raisins, if desired.

Grease a 9x13-inch baking pan with shortening or spray it with cooking spray. Pour the batter into the prepared pan.

When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350 degrees F and preheat, lid closed, for 10 to 15 minutes.

Bake the cake for approximately 1 hour, or until a toothpick inserted in the center comes out clean. Rotate the pan 180 degrees halfway through the baking time. Cool the cake completely on a cake rack before frosting with Cream Cheese Icing (recipe below) or dusting with powdered sugar.

Cream Cheese Icing:

Using a hand mixer, combine 4 ounces of cream cheese, 2 ½ cups powdered sugar, 3 tablespoons room-temperature butter, 1 teaspoon of vanilla, and a pinch of salt. Add milk or cream as needed to get the desired consistency; beat until fluffy. Frost the cooled cake.

