

Carrot Cake (Vegan)

This recipes originally hailed from the Vegetarian Times.

Ingredients:

- 2 cups flour
- 1 cup sugar
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda
- 1 cup raisins
- 1/2 cup carrot juice
- 4 ounces (1/2 cup) vegan margarine, cut into small pieces
- 2 cups grated carrots (about 4 carrots)

Tangerine glaze

- 2 cups confectioners' sugar
- 1/4 cup tangerine juice

For the cake: Heat oven to 350 degrees. Spray 10-cup bundt pan with nonstick cooking spray.

Stir together flour, sugar, baking powder, cinnamon, ginger, salt and baking soda in large bowl.

Bring raisins, carrot juice and 1/2 cup water to a boil in a pot. Remove from heat, and stir in margarine until melted. Pour carrot juice mixture into flour mixture and stir to combine. Fold in grated carrots.

Pour batter into prepared pan and bake 40-45 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes in pan. Unmold onto wire rack.

For the glaze: Whisk together sugar and tangerine juice until smooth. Pour over cake while still warm. Cool cake completely before slicing and serving.

Serves 10.