

## LOW SUGAR CARROT CAKE RECIPE

### What You Need

2 Cups flour  
2 Cups Splenda (or your favorite granulated sugar replacement)  
½ Cup Splenda brown sugar (or your favorite brown sugar replacement)  
2 tsp. Baking powder  
2 tsp. Baking soda  
2 tsp. Cinnamon (ground)  
1/4 tsp. Nutmeg (ground)  
1 tsp. Salt (optional)  
4 Large eggs  
1-1/3 Cups canola oil  
3 Cups shredded carrots (about 6 medium size)  
1/2 Cup raisins (optional)  
Nonstick cooking oil (canola)  
Large bowl and a medium bowl  
Cooling rack  
Whisk  
2 Qt. glass baking dish

**Before You Start :** Preheat oven to 350. Prepare baking dish using nonstick cooking spray.

**Let's Make It!** In a medium bowl, stir together the flour, sugar substitutes, baking powder, baking soda, cinnamon, nutmeg, and salt. In a large bowl, whisk the eggs lightly to combine, and then whisk in the oil. Add to the dry ingredients and stir to combine. Stir in the carrots. Pour into prepared baking dish.

Bake for 30 to 35 minutes or until a toothpick inserted into the center of the cake comes out clean. Cool in the baking dish for 15 - 30 minutes.

Serve warm with butter or margarine, or your favorite cream cheese frosting substitute.

Serves 8-12