

Lab Day 1:

CARROT CAKE

Preheat oven to 350 degrees.

Grease and lightly flour 8x8 baking pan, by spraying with non-stick spray, then dusting with flour.

Wash, peel and shred 2 carrots to make 1 cup. Set aside.

Into large mixing bowl, add:

- 1 ½ cup flour
- 1 cup sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- ½ teaspoon salt

Mix ingredients.

Add:

- 1 cup shredded carrots
- ½ cup crushed pineapple
- 2/3 cup cooking oil
- 2 eggs
- 1 teaspoon vanilla

Mix just until all ingredients are moistened, scraping bowl as needed. Pour batter into prepared pan. Put in oven and bake for 45 minutes, check for doneness (toothpick inserted into center comes out clean). Cool completely on a wire rack. Serves 6.

Lab Day 2:

Cream cheese frosting

- 1 (3 ounce) package cream cheese
- ¼ cup softened margarine
- 2 teaspoons vanilla
- 2 ½ - 2 ¾ cup of powdered sugar

In stand mixer bowl, beat together cream cheese, margarine and vanilla until light and fluffy. Gradually add 1 cup of powdered sugar mixing well. Continue to add powdered sugar gradually until frosting a good consistency for spreading. Spread over the top and sides of cake.