

The Friday 4

4
FRESH
IDEAS
YOU
CAN USE
IN
4
MINUTES
OR LESS



1 Quick Recipe: Lighter But Still Moist and Delicious Carrot Cake!

Keeps Great in the Freezer, Too:

Spring Carrot Ginger Cake

The Cake

2 Cups Sugar
1 Cup Vegetable Oil
1 Cup All Purpose Flour
1 Cup Whole Wheat Flour
2 TB Baking Powder
1 Tsp Baking Soda
1 Tsp Salt
1 TB Cinnamon
1 TB Ground Ginger
4 Large Eggs
1 TB Fresh Ginger, Grated
4 Cups Grated Carrots
1 Cup Chopped *Toasted Pecans
Step One Preheat the oven to 350F.
Spray a bundt pan with non-stick Baking Spray.

Step Two In the bowl of a mixer, combine the sugar and oil.

Step Three Sift the flours, baking powder, baking soda, salt, cinnamon and ginger together. Add ½ of the mixture to the sugar and oil and beat on low speed to mix.

Step Four Add the eggs and remaining flour in 4 batches, alternating flour then egg. Add in the fresh ginger, carrots and pecans. Bake for 1 hour or until a toothpick inserted in the cakes comes out clean.

Optional Glaze Mix together 1 cup sugar and ¼ cup cornstarch in a saucepan. Add 1 cup orange juice and 1 TB lemon juice, then add 1 TB butter, zest from 1 orange and 2 TB chopped crystalized ginger. Cook

and stir about 4 minutes. Let the glaze cool, pour over the cake and top with chopped toasted pecans.

2 Kitchen Smidgen

When adding nuts to a cake, toss them with a little flour before mixing them to your batter. It will keep them evenly distributed and stop them from dropping to the bottom.

3 Get Creative

Any recipe you make will get a big flavor boost with **toasted nuts*. Here's the best way to do it - without burning! Turn your oven on 350F. Place the nuts on a sheet pan. After sliding them in the oven, set your timer for 8 minutes. Check the nuts - if they are done remove them. If not, set your timer for 2 more minutes - remove them when your timer goes off.

4 WINE of the Week

Scharffenberger Brut Sparkling Wine

California Mendocino County

Total Wine about \$20.00

If you are a fan of Scharffenberger chocolate - just wait til you try this wine. Made from 2/3 Pinot Noir Grapes and 1/3 Chardonnay, you'll discover a delicious aroma of strawberries and raspberries and a creamy rich tropical taste with a nice toasty finish.